

ALBUGNANO DOC



DENOMINATION: Albugnano Doc

GRAPE: Nebbiolo 100%

VINEYARDS: Cru in the village of Albugnano

TRAINING SYSTEM: traditional guyot

HARVESTING: manual, in boxes in the first half of October

VINIFICATION: destemming and fermentation with medium-long maceration on the skins at a controlled temperature of 26°-28°C. After a few rackings and after the malolactic fermentation, it is stored in large french oak barrels for ageing. Bottling after about 18 months.

ORGANOLEPTIC CHARACTERISTICS:

- COLOR: ruby red color with garnet reflections
- SCENTS: intense with hints of stewed fruit
- TASTE: elegant, enveloping and rightly tannic flavour

FOOD PAIRINGS: suitable to accompany meat dishes, game and very mature cheeses.

SERVING TEMPERATURE: 18°C