



BRICCO DEI GUAZZI

Albarossa

PIEMONTE

DOC

Albarossa is about Bricco dei Guazzi: the heart in Monferrato with an eye on Piedmont. A vine, created in 1938 by Professor Dalmasso, which found its home on the hills of Monferrato and on the Bric di Olivola. Its roots lie in a terroir defined as a Cru by Veronelli. Its grapes give life to a strongly identifiable wine as the result of a virtuous balance of two grape varieties: Barbera and Nebbiolo, interpreted by the elegance of Bricco dei Guazzi.

GRAPES	100% Albarossa - mix between Nebbiolo and Barbera
GRAPE YIELD	About 70 quintals/hectare
AREA	Monferrato alessandrino - Olivola
ALTITUDE	From 150 to 250 m asl
GRAPE TRAINING	Simple guyot
PLANTING DENSITY	5000 trees /hectare
AGING	12 months barrique, 12 months in 20 hl barrels and at least 12 months of bottle
VINTAGE	2018
FIRST VINTAGE	2010
ANALYSIS DATA	Alcohol 15,5% vol., Total acidity 5,8 g/l
AGING POTENTIAL	8-10 years

Production area

Mandola and Presidenta vineyard: crus registered by Luigi Veronelli, facing south. The marly, calcareous and tuffaceous soil allows deep rooting, ensuring the ripening of the grapes even in the absence of irrigation. The steep incline of the land and the winds blowing from the bottom of the valley towards the top of the hill, prevent any water stagnation. Here, the Albarossa grape expresses its color, body, and alcohol content to the fullest. **Campane vineyard:** north-west exposure, where white marls alternate with areas richer in iron and clay. The Albarossa of this land stand out for their elegance and finesse.

Winemaking

The overripe harvest of the grapes softens Nebbiolo's peculiar tannins and Barbera's acidity. The must obtained from the pressing - destemming phase is left to macerate for a week in contact with the skins, in large stainless steel tanks, at a temperature between 25 ° and 28 ° C. Frequent pumping over allows excellent

color extraction and good body. After the malolactic fermentation, the wine is placed in barrique for 12 months, followed by another 12 months in 20-hectolitre barrels and a year of refinement in the bottle.

Taste

COLOUR: The color is intense, deep, almost impenetrable ruby.

BOUQUET: The nose is immediately warm and enveloping, with intense hints of blueberry, small red berries and notes of roasting and leather.

PALATE: At taste, it is round and full; the great concentration of fruit, supported by a tannic profile, makes it an important but very pleasant wine. The basic composition guarantees this wine longevity and readiness to drink.

Pairing

It superbly marries to the most typical dishes of the Monferrato tradition, especially if meat-based. Recommended serving temperature: 18-20° C.

