



BRICCO DEI GUAZZI

Monferrato - Piemonte

Albarossa

PIEMONTE DOC

A cross between the Nebbiolo and Barbera grapes, this grape variety was established in order to blend the best characteristics of the two varieties above. A vigorous vine in the vineyard, it is opportunely pruned to give life to wines of modern character, with all the strength and the warmth of Piedmontese reds

Grapes: Albarossa 100%

Origin: Olivola, company-owned grapes

Terrain Type: Marly, calcareous

Altitude: 200 – 260 m above sea level

Cultivation method: Guyot

Vineyard density: 4.500 vines per hectare

Grape yield: circa 72 tons per hectare

Wine Making

After the harvesting of the grape by hand, the berries are crushed and destemmed. The pomaces are left to macerate in contact with the musts at temperatures between 25°C and 28°C for a week in large steel vats. Frequent pumping over allows for optimal extraction of the colour and a good body. Malolactic fermentation is carried out, then the wine is placed in barrique barrels for 6 months, and after that in barrels of 30 hectolitres for a further 12 months. A bottle aging process of at least 4 months follows.

The Wine

A deep, almost impenetrable, ruby red. Warm and embracing to the nose with intense aromas of blueberry and other red berries, mixed with aromas of toasted coffee and of leather. To the palate it is rounded and fullbodied, a great concentration of fruitiness bolstered by a tannic profile which yields an outstanding yet very pleasant wine.

Combinations

It superbly pairs with the most typical dishes of Montferrato culture, especially those based upon meat.

