

LA FURNERA

PIEMONTE

D.O.C.

ALBAROSSA



Albarossa is an Italian red grape variety that was created in 1938 by the agronomist Giovanni Dalmasso. He created an original cross with the aim of combining the quality and potential of Nebbiolo with the one of Barbera. While the second parent of Albarossa was later found to be Chatus instead of Nebbiolo, the grape retained many of the viticultural characteristics of Barbera, including its ability to late ripening but still maintain good levels of acidity, especially when planted in poor, calcareous soils. La Furnera refers to an area from which sand and clay were formerly taken to make bricks.

GRAPE: Albarossa.

SOIL: Clayey sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4000 vines per hectare.

HARVEST: Usually the harvest takes place in the first week of October. After the green harvest and careful selection, the grapes are picked in early morning and delivered to the winery in the afternoon to preserve their integrity.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 8 days at an initial constant temperature of 24 °C which gradually rises to 28 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C. At the end of the winemaking process, the wine goes into French barriques and 500 litres tonneaux for about 18 months. The wine remains in stainless steel tanks for another month prior bottling, followed by 12 months of bottle ageing.

TASTING NOTES

The wine has an intense ruby red colour with purple hues. The nose is complex with spicy aromas of black pepper, some vanilla at the end well balanced with the fruit. On the palate, the wine is warm, full body and the nose characteristics are confirmed.

PAIRINGS: Game, braised meat, stews, pasta with provola cheese or black truffle.

ALCOHOL CONTENT: 15% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO