

`Albarossa` 2009

Piemonte, Italy



PRODUCER

This estate is owned by the Marenco family, from whom we buy the Contero wines. When Michela showed us the Moscato Passito from her family estate in Strevi, we quickly discovered that her father had bought the vineyard from the great Domenico Ivaldi when he retired. His rare Moscato Passito was one of the greatest wines ever and Patrizia, Michela's sister, has carried on the great Ivaldi tradition.

VINEYARDS

The 80 hectare estate, of which 65 are under vine, is situated in the Bagnario Valley in the heart of the production zone for Moscato in Strevi. The vineyards are some of the best in the area, located in the Strevi hills which are around 300 metres above sea level. The soils are tufa, white in colour and rich in limestone. The vines are trained using the Guyot system.

Albarossa, a crossing of Nebbiolo and Barbera, is an interesting new grape variety created in 1938 by Professor Giovanni Dalmasso.

VINTAGE

In 2009 the growing season was long and sunny with little rain. The grapes reached optimum ripeness and were harvested on 20th and 21st September.

VINIFICATION

After pressing, a long maceration on the skins took place for 12-15 days in temperature controlled stainless steel vats. Malolatic fermentation then took place. The wine was aged in tonneaux and barriques for 12 months and then spent a further 6 months in bottle before release.

TASTING NOTES

Ruby red in colour with lifted perfumes of berry fruits with a touch of spice. It combines the aromatics and tannins of good Nebbiolo with the acidity and dark fruits of Barbera to make a wonderfully intriguing wine with a fresh, supple finish.

Grape Varieties	100% Albarossa
Winemaker	Patrizia Marenco
Closure	Natural Cork
ABV	12.5%
Residual Sugar	2.5g/L
Acidity	5.14g/L
Wine pH	3.25
Bottle Sizes	75cl
Notes	Sustainable