

VITIDAUTUNNO® PIEVE DEL CAURO®

PIEMONTE ALBAROSSA

Controlled Designation of Origin

Professor Giovanni Dalmasso used to practice floral crossing between different autochthonous Piedmontese grape varieties to obtain a wine of particular structure and complexity. In 1938, he created casually the Albarossa, a crossbreed between Nebbiolo (from Dronero) and Barbera grapes. This new variety, that we cultivate in the vineyards of the Cascina della Pieve in the Municipality of Montechiaro d'Acqui, has great potential.

Type of wine: red, fragrant and velvety.

Location of the vineyard: Montechiaro d'Acqui.

Structure and type of soil: hilly with presence of silica, limestone and tuff.

Variety of grapes: Albarossa 100%.

Care in preparation: after careful thinning, grapes are vinified in barrels using a "submerged cap" with several punching down.

Alcohol content: 13,5%

Ageing: in wood, steel and glass minimum 12 months.

Bottle type: It reminds the Poirinetta, historical Piedmontese glass container 0,75 - 1,5 L.

Colour: gamet red, intense with slight orange reflections.

Fragrance: enthralling, of white pepper and of wild berries (wild blackberry and currant).

Taste: velvety, warm, delicately aromatic.

Consumption: a full body wine with an ageing potential of 4-7 years.

Serving temperature: 13 - 15°C.

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

