



ALBUGNANO DOC ROSATO

Since we love challenges and innovation, we chose a vine variety that is very traditional in Piemonte, such as Nebbiolo, and we decided to have an unusual vinification.

IN THE VINEYARD

Geographical location

Albugnano (AT), 500 meters above sea level facing south, south-west.

Grape: Nebbiolo

Date of harvest: manual harvesting and selection between the late September and the beginning of October. Nebbiolo grapes are the last to ripen due to the tannins ripeness, which requires a long time.

Year of planting: 2002

Training system: gujot

Soil type: Sant'Agata Fossili Marls, calcareous soil rich in silt

Yields for hectare: 9 t

AT THE WINERY

Winemaking: after the initial destemming and crushing, the must is left with the skins for a few hours and then it is fermented with controlled temperature.

Ageing: no

Bottling period: in the spring following the harvest

Bottle ageing: no

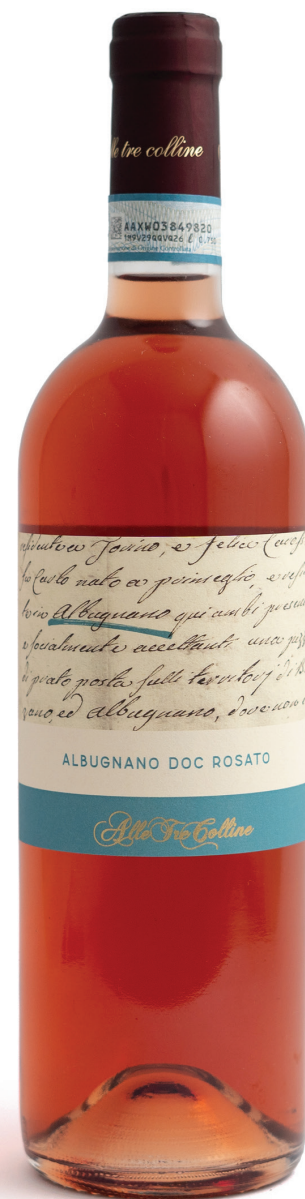
Size: 0,75l

TASTING NOTES

Cherry red, fragrance of raspberry, cherry, petals of rose and pink grapefruit notes. To the palate it is robust, perfectly balanced and fresh.

Food pairings: perfect as aperatif and paired white meat

Serving temperature: 14°



Az. Agr. Alle Tre Colline
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