



# ALBUGNANO DOC SUPERIORE

Albugnano is our story: we found documents attesting its cultivation and vinification in our farm since 1803. It is a grape that reflects the peculiarity of our hills and that gives a great and elegant wine with character and longevity thanks to its ageing in oak barrels.

## 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 in 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:** marna di sant'Agata, franco calcareo

**Yields for hectare:** 8,5 t

## AT THE WINERY

**Winemaking:** the destemming and crushing process have to be real delicate, due to the extreme fragility of the Nebbiolo stalk. The fermentation starts slowly in order to maintain aromas and fragrances. After 8-10 days, when the transformation of sugar in alcohol is finished, the devatting starts, followed by malolactic fermentation.

**Ageing:** 12 months in 500 l oak barrels

**Bottling period:** 18 months after the harvest

**Bottle ageing:** 6 months

**Size:** 0,75l - 3L

## TASTING NOTES

Garnet colour, strong body which shows a clear local influence and quite persistent. Fragrances of dried flowers, violet, fine notes of leather and balsamic scents thanks to the ageing in wood barrels. Tend to longevity.

**Food pairings:** first courses of Piedmontese cuisine, medium-aged cheese and main courses with red meat or game above all.

**Serving temperature:** 18°



Az. Agr. Alle Tre Colline  
di Carossa Franco  
Albugnano (AT), Italia

[www.alletrecolline.com](http://www.alletrecolline.com)  
[info@alletrecolline.com](mailto:info@alletrecolline.com)