

VIGNE DEI MASTRI



MARCELLO PIEMONTE - DOC Albarossa

Grape Variety: Albarossa

Vineyard Location: Fraz. Loreto – Costigliole d’Asti – Italy

Altitude: 380 meters above sea level

Exposure: West / Northwest

Planting Density: 5,000 vines per hectare

Training System: Traditional Guyot

Vinification:

- Sorting and selection of the grapes
- Destemming and crushing
- Maceration and fermentation on the skins with periodic pump-overs
- Malolactic fermentation
- Aging in tonneaux and barriques

Tasting Notes:

Intense ruby red with slight garnet reflections, this wine presents complex aromas of red fruits, spices, vanilla, and cocoa. On the palate, it is balanced and smooth, with delicate tannins and a subtle sweet finish.

Serving Temperature: 18–20°C in medium-sized glasses

