



LA LUS ALBAROSSA

Monferrato Rosso
DOC

Area of Production:

Monferrato, Southeastern Piedmont, Italy.

Soil:

Sandy, clay.

Grape Variety:

100% Albarossa.

Production Technique:

Short cold maceration of the grapes (24 hours), followed by skin-contact fermentation for a period of 8-10 days at a controlled temperature with frequent pumping over to enhance and preserve the fruit aromas. In the final phase of fermentation, the temperature is slightly raised in order to facilitate the extraction of pigments from the skins, giving the wine a deeper color. The wine is aged in French oak barriques for 12 months.

Characteristics:

Color: Deep ruby red.

Bouquet: Rose petals, red berries, cherries and hints of oak.

Taste: Velvety, full-bodied and harmonious, with soft tannins. A long finish with fruity notes.

Alcohol Content: 13.5%.

Total Acidity: 5.70 g/l.

This alluring, well balanced wine pairs well with roasted meats, pastas, savory dishes and aged cheeses.