



Antica Cascina San Rocco

Ricaldone

ALBAROSSA D.O.C.

Production Zone: Ricaldone(AL) – Alto Monferrato

Grape variety: albarossa 100%

Training system: guyot

Plant density: 4500 plants/ha

Age of strains: 15– 20 years

Exposure: south - south/east

Altitude: 250-300 m.s.l.

Soil: clay and limestone

Winemaking: maceration is performed on the skins until the end of fermentation after which they are separated from the wine (dislating); follows malolactic fermentation and then allowed to refine for about 10 months **in barrique** before bottling

Typology: still red wine

Colour: very intense ruby red

Bouquet: intense and complex with hints of ripe wild berries, cherry and rose.

Taste: dry, warm, soft, tannic, slightly savory, with a marked typical acidity, balanced, intense and very persistent, good body

Alcohol: 14,5%

Serving temperature 16°-18°C

Best with: recommended for pairing with structured meat-based dishes such as roasted or braised meats, with stuffed pasta (ravioli) or aged cheeses.

Albarossa is a highly structured grape variety that is not a blend, but rather a cross between Nebbiolo di Dronero and Barbera. It has a good acidity and the ageing in wood gives it a smooth mouthfeel with spicy notes. The color is intense. It is perfect for structured and full-bodied dishes.

Format: 750 ml bottles

Packing: cardboard boxes of 6 bottles, dimensions in cm H 31 x L 24 x P 16

Pallet: 20boxes per layer – 100 boxes per pallet (600 bottles)

dimensions in cm H 170 x L 120 x D 80

CONTAINS SULPHITES Store out of direct sunlight at room temperature.



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