



# La Maranzana

## PIEMONTE D.O.P. ALBAROSSA “LE GIARE”



Albarossa Piemontese wine is born in 1938 from a mix between Barbera and Nebbiolo, thanks to the work of ampelographer Giovanni Dalmasso. Not yet born, and yet already so Piedmontese origin and character.

**Tasting notes:** this wine has intense ruby red color with a purple tip intense, Its bouquet is full, definite hints of black cherry, followed by a alternation of plum, stewed fruit and slight vanilla; On the palate the wine is full-bodied, with fine tannins and remarkable freshness.

**Culinary combinations:** ideal for elaborate dishes, meat, wild fowl feathers and fur, as well as the tasty cheese.

**Alcoholic strength:** 13,5% by volume

**Serving temperature:** 17-18° C

**Suggested glass:** wide glass (ballons) for aged red wine

**Storage:** in a dry, dark and cool location, at between 10 and 13 °C, protected from light

**Ageing potential:** 5-8 years





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### Oenological characteristics

<b>Type</b>	red
<b>Grape variety</b>	alba rossa
<b>Average annual production</b>	3.000 bottles, each 750 ml
<b>Maturation</b>	9 months in small barrels of 500 liters oak Slavonian
<b>Ageing</b>	months in controlled temperature bottle of 12-15 ° C, before sale
<b>Fermentation temperature</b>	maximum temperature of 28-30° C
<b>Time of fermentation</b>	8-10 days
<b>Malolactic fermentation</b>	yes, after alcoholic fermentation
<b>Bottling period</b>	from March to June in the year following harvest
<b>Total acidity</b>	5,4 g/l.
<b>Ph</b>	3,42
<b>Winemaking process</b>	10-12 days in stainless steel with remontage and delestrage. Maintenance made up to six months
<b>Area</b>	south of Asti