

## MARCO BONFANTE – ALBARONE 2012



WINE: Albarossa

EXPOSITION: South South-East

PRODUCTION AREA: Communes of Nizza Monferrato, Castel Rocchero and Santo Stefano Belbo

HARVESTING: Second half of September

VINIFICATION: Traditional, with pressing/destalking and maceration on the skins for about 10-12 days

AGEING: For 20 months, in small, 225-litres French casks and 500-litres tonneau.

ALCOHOL CONTENT: 14.5%-15.5% by volume

TOTAL ACIDITY: 5.8 – 6.1 gr/l.

COLOUR: Intense purple-red, almost as dark as a blackberry. When young it presents violet reflections

BOUQUET: Powerful and intense with a hint of red fruit, from cherry and ripe prune to woodland fruit. An aromatic complexity that, with refinement in the bottle, evolves into exotic spices. Excellent is its harmoniousness and complexity, with a non-invasive woody note.

TASTE: A spectacle of extracts and turgor. On the palate it is harmoniously pulpy, extremely meaty due to the

powerful and concentrated mix of acidity, tannin and alcohol. The tannin is exceptionally hefty while at the same time smooth. Long-lasting in the mouth, it has a persistent sweetness that unfolds layer by layer until its heart of blackberries and prunes is reached. To be

served at a temperature of 18-20°C, to be arrived at gradually without exposing the wine to changes in temperature that are too violent.

The name Albarone unites in its meaning the name of the grape, Albarossa, and the careful withering process similar to Amarone's. This wine, after a 12-month refinement in the bottle in our cellars, goes wonderfully with all meat-based dishes, is perfect with duck, lamb and game and goes marvellously with cheese, especially if ripe. Remarks: Albarossa is a vine that Prof. G. Dalmasso obtained in 1938 by hybridizing Nebbiolo with Barbera, which, after the preliminary studies on its ampelographic and productive characteristics carried out in the 1960s and 1970s (leading to its being registered in the National Vine Catalogue) and the further, in-depth studies carried out on it in the 1990s, saw it being registered only in 2000 in the Ministry of Agriculture's list of recommended vines for the provinces of Alessandria, Asti and Cuneo. The grape itself is relatively small; the high ratio between skin and pulp favours an excellent concentration of the phenolic and tannic structure, in particular the anthocyanin component confers a surprisingly intense colouring