

PIEMONTE DOC ALBAROSSA

2024 *Autenzio*

PODERE
RUGGERI
CORSINI

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: 100% ALBAROSSA (Barbera x Nebbiolo di Dronero).

CERTIFICATION: SQNPI

Wine obtained from our estate *Albarossa* grapes.

Alcohol: 13.84 % by vol.

Total acidity: 6.57 grams per liter

Net dry extract: 29.2 grams per liter

Total sulphurs dioxide: 85 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.3 hectares

ALTITUDE: about 480 meter

EXPOSURE: East

SOIL: Elveziano - clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 27 years

HAND PICKED

2024 PRODUCTION:

2607 bottles 0.75 L

ENOLOGY

Vinification begins after a manual harvest in crates, starting with immediate stalk removal, followed by four pump overs a day for the first week. Maceration lasts ten days. After the racking, decantering and the malolactic fermentation have occurred, the wine is then put in Large Slavonian oak barrels for 12 months.

Bottled in December 2025.

TASTING NOTE

Piemonte DOC Albarossa Autenzio is a particularly well structured and full-bodied wine, with a noticeable and well-balanced acidity and alcoholic content,. It's fragrant and pleasantly tannic.

FOOD PAIRINGS

It can be paired with first courses as well as meat, cheese and cold meats and should be tried with polenta and cheese.