

Terre d'Ombra Cascina I Carpini

Colli Tortonesi DOC Albarossa 2010



Deep ruby color, tobacco, cocoa and black berries on the nose, full body with a voluptuous finish and smooth tannins. Albarossa is an indigenous grape varietal of the Tortona area.

Production zone: South of Piedmont, Pozzol Groppo (Alessandria) facing Cinque Terre

Soil: clay and limestone

Bottles Produced: 6000

Varieties: 100% Albarossa

Exposure: South West

Vinification: Late harvest, carefully hand-picked, fermentation with indigenous yeast, only the juice is pumped in stainless steel, and then place in big oak barrel for 24 month

Aging: in big oak barrel for 24 months and then in bottle for how long it needs