



MONTCALM
WINE IMPORTERS, LTD



WINERY	Bricco dei Guazzi
WINE	Piemonte DOC Albarossa
REGION	Piemonte
VARIETAL	100% Albarossa
LOCATION OF VINEYARDS	Olivola, estate-owned vineyards
ALTITUDE	120–150 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Marl, limestone
TYPE OF CULTIVATION	Guyot
VINIFICATION	Harvested by hand. Vinification in stainless steel vats for 6 days at controlled temperatures. Frequent pumping over allows for optimal extraction of color and good body. Malolactic fermentation is carried out.
AGING	After malolactic fermentation is complete, the wine is placed in barriques for 6 months, and then transferred to 30hl barrels for additional 12 months. 4 months in bottle prior to release.
ALCOHOL CONTENT	14%
OENOLOGIST	Riccardo Cottarella (consultant)
NOTES	Albarossa is an amazing red grape created from the union of Barbera and Nebbiolo. The grape was conceived in 1938 by Professor Dalmasso during some experiments to create a grape varietal which united Nebbiolo's elegance and color with the freshness and drinkability of Barbera. Over the past decade, since the recognition of its own DOC, Albarossa has become more widespread and recognized as a varietal in its own right.

TASTING NOTES

Albarossa is a deep, almost impenetrable, ruby red. Warm and embracing on the nose with intense aromas of red berries, mixed with aromas of toasted coffee and of leather. Round and full-bodied on the palate, a great concentration of fruitiness bolstered by a tannic profile. Pleasantly fresh and tasty. Pairs well with charcuterie, boiled meat, stews, roasts, and ripe cheeses.

ABOUT THE WINERY

The Bricco dei Guazzi winery lies on the crest of a hill in the heart of the Piedmont's Monferrato: the 16th century Villa Candiani-Guazzo, once home to the nobility, is now the home of Bricco dei Guazzi. The recently restored Villa is surrounded by magnificent ancient cedar trees and 30 hectares of estate-owned vineyards.

At altitudes between 120 and 280 meter a.s.l., vineyards are mainly planted to native varieties like Barbera and Albarossa (a cross between Nebbiolo Dronero and Barbera), but also international varieties like Chardonnay, which has become so widespread in the area to deserve its own DOC appellation. Additionally, a small property in the municipality of Gavi is used to grow Cortese grapes.

Bricco dei Guazzi blends modern taste with centuries old wine-making tradition and is part of the Le Tenute di Genagricola portfolio of wineries.

www.briccodeiguazzi.it