

SASSAIA Monferrato Rosso “NEBBIA”



Wine: Albarossa

Vintage: 2017

Vineyard: Garbagnina

Harvested: September 2017

Brix @ Harvest: 24

Alcohol: 14.5%

pH: 3.40

TA: 7.50

Fermentation: Hand harvested Albarossa grapes and chilled to 8 C for 36 hours of skin contact. Stainless steel alcoholic fermentation and sequential malolactic fermentation in French Chassin oak barrels.

Aging: Aged in 25% new and 75% neutral French oak barrels from Chassin for 12 months.

Aromas: Dried rose petals and red currant.

Flavors: Dense red fruit.

Vintage Notes: Healthy Albarossa fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings.

