

PIEMONTE D.O.C.

Denominazione di Origine Controllata

ALBAROSSA "ENDE OKTOBER GOLD"



Piemonte d.o.c. Albarossa is an autochthon Piedmontese grape varietal obtained directly on the vine by a blend of Nebbiolo (cultivated in Alba and Langhe area) and Barbera (popularly named „Rossa“). It was created in 1938 by Professor Giovanni Dalmasso, in search of new varietal combining the Elegance of Nebbiolo and the Freshness of Barbera. He finally named this vine cross-breeding „Albarossa“.

Our varietal Albarossa is obtained from the blend of the very fine and rare, Chatus“, the Nebbiolo from Dronero and, of course, the Barbera.

The name we choose „Ende Oktober Gold“, in German language is strictly related to harvest time, in the end of month October, and means „End October Gold“, since it is the very last grape we harvest.

Our Albarossa grapes come from our vineyard ideally situated in terms of sun exposition, and blessed with a perfect microclimate, in order to produce this wine following the most ancient wine making tradition.

Fully ripened and twice selected grapes are fermented for 20 days, in contact with the skins in stainless steel vats and using the system of shower bathing the cap at 27/30° C degrees, putting great care and attention in order to control its strength and exuberance and therefore to avoid the strongest tannins. Ende Oktober Gold is finally bottled after eighteen months after the harvest, maturing in a stainless-steel tank.



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Monferrato is the best territory for fragrant and fruity wines such as Albarossa; gorgeous red colour dark and intense, with violet hues, fresh and fruity nose with scents of spices and red fruits. The mouth is strong and enveloping, tannins are sweet, reminding of Barbera, yet strong like in the best Nebbiolo. A perfect balance between tannins and acidity. The alcohol content enhances its sweetness. Full body wine that matches well with risotto, agnolotti, pasta, truffles, red meats, aged cheeses, game.

Velvety, very deep ruby red coloured, with purple/violet hues, with an intense velvety bouquet, well balanced with scents of spices, cherries, red-berries, blueberries, liquorice, coffee beans, cacao and tobacco, with a great long lasting finishing. It tastes warm thanks to the high content of alcohol and glycerin, never off for its acidity, well structured, harmonious.

To enjoy Ende Oktober Gold at its best, five/ten minutes oxygenation is necessary for releasing its aromas and bouquet: to be uncorked and decanted time enough before tasting. It has a longevity of at least 10 years. To be served in great boules.

Variety of grapes	Double selection of 100% Albarossa grapes
Production area	Mombaruzzo (ASTI)
Appellation	Piemonte D.O.C. Albarossa
Soil	Calcareus, clayey, tufa
Harvesting	Half/end of October
Harvest Method	Manual in 20 kg boxes
Fermentation	20/25 days on skins, in any case, depending on grapes
Consumption period:	It has a longevity of at least 10 years
Serving Temperature	19°-22°Celsius

