



## ALBANA LA TORRE ROSSO

TYOLOGY	ORIGIN
Red wine	Albana di Campiglia (La Spezia - Italy)
	<p>Vino ottenuto da un nuovo impianto di vitigni rossi mediterranei affacciato sul mare ad un'altezza di 50 metri. Le uve, vendemmiate a buona maturazione, hanno subito la macerazione fermentativa ed il vino si è affinato <i>sur lie</i> in vasche di acciaio inox. L'imbottigliamento è avvenuto senza filtrazione</p> <p><a href="http://www.albanalatorre.it">www.albanalatorre.it</a>  <a href="mailto:info@albanalatorre.it">info@albanalatorre.it</a></p>
VINEYARDS	VINES
<p>Location: Albana di Campiglia (Cinque Terre National Park)  Vineyards Extension: 2 Hectares (5 Acres)  Altitude: 180-50 mt asl (590 – 165 ft)  Laying: South East  Soil: Sandstone, Limestone and red argillites  Pattern of plant: Row</p>	<p>Species: Marselan 100%  Portainnesto: 420 A  Density: &lt;= 1 plant/sqm  Pruning: Guyot  Gems: 6-8 per plant</p>
TASTING NOTES	WINE MAKING TECHNIQUES
<p>Successful crossbreed of two French red grape varieties, the Marselan grape inherits from Cabernet Sauvignon the complexity and aromatic richness while the contribution of the Grenache is especially noticeable in the mouth, which comes with a softness and smoothness unthinkable for a Cabernet, especially in young age as in the specific case. It is grown near the coast, on a small area it is a real jewel, given the reduced presence on the market. Notwithstanding the important alcohol content and the full structure, it is easy to drink, thanks to the presence of soft and ripe tannins, making it almost comparable to a grape juice. This wine matches without any problem to the full spectre of italian dishes. Serve between 14 ° and 16 ° C. Type of bottle: Bordeaux Alcohol content: 12-13 degrees</p>	<p>Handpicked selection of grapes  Destemming and pressing  Fermentation on natural yeasts  Ageing on its lees for about 5 months  Aged in stainless steel for about 3 months  Bottle aging for about 2 months</p>