

# L'ALBERELLO

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*THE GENEROSITY AND MULTI-LAYERED COMPLEXITY CHARACTERISTIC OF THE VINTAGE ARE ON AMPLE DISPLAY IN THE PRONOUNCED, VIBRANT PUNGENCY OF BALSAM ON THE NOSE, WHILE THE PALATE IS NOTABLE FOR ITS WELL-INTEGRATED COMPONENTS, WIDE-RANGING CRISPNESS, AND SUPPLE, ENFOLDING TANNINS.*

## THE CLIMATE

Rains in late August finally relieved the vines and re-balanced the ripening process after prolonged summer heat spells. The following days saw welcome breezes and plenteous sun, with significant diurnal temperature ranges that hastened the harvest. The Alberello vineyard was picked on 19 September, with quality-selection of the best Cabernet Sauvignon and Cabernet Franc, thus escaping the abundant rainfall the marked the following days.

## VINIFICATION

This wine is a tribute to the ancient head-pruned, alberello vine-training system, first introduced in 2004 to the Grattamacco growing area, with impressive results. The primary objective of using this method was to give the vines increased tolerance of high temperatures and dry conditions. The vineyard is organically cultivated and harvested exclusively by hand; the yield averages 1kg of grapes per vine. The two Cabernets are picked together at the same time; fermentation of the blend starts spontaneously, and continues with lengthy macerations. Alberello matured 18 months in small oak barrels and was bottled on August, 5<sup>th</sup> 2022.

Daide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



## COMPOSITION

70% Cabernet Sauvignon  
30% Cabernet Franc

## COLOUR

Intense ruby red

## ALCOHOL

14,5%