

ENZO BARTOLI

enzobartoli.it

Enzo Bartoli embodies the true spirit of Piemonte. Enzo Bartoli wines source their grapes from local vineyards, empowering smaller growers to spotlight their homeland on a global stage. Through scrupulous vineyard selection to attain exceptional fruit and crafting a variety of wine styles and price tiers, with an unwavering focus on quality Enzo Bartoli wines open the doors of Piemonte to every consumer.

ENZO BARTOLI Piemonte DOC Albarossa



ORIGIN

Soil typical of the production area, with soil with mixed limestone-marl composition.



GRAPE VARIETIES

Albarossa



IDENTITY

Also known as "cross Dalmasso" The Albarossa grape variety was born almost a hundred years ago from the grafting of Nebbiolo and Barbera and reflects some distinctive traits of both, while having its identity now recognized: when young it recalls the boldness of Barbera, aging the elegance of Nebbiolo, but retaining a fantastic freshness so much so as to deceive about its age. It was recognized as a DOC in 2010.



HARVEST

Harvest in the first decade of October.



WINEMAKING

Alcoholic fermentation with maceration lasts about 8 days at an initial temperature of 24 °C that gradually rises to 28 °C in order to best extract the aromas derived from the grape variety and the polyphenolic substances present inside the skin. At the end of the alcoholic fermentation, the malolactic one is immediately started in stainless steel tanks, and then it goes to barriques where it will stay for about 12 months.



TASTING

Deep red in color, the nose is fresh and fruity, with floral hints of rose and red flowers. The palate is pleasantly sweet, fresh and balanced.



PAIRINGS

It goes best with game, braised meats, stews, barbecued meats and pasta dishes with black summer truffles.
Serving temperature 16-18° C.



ALC. BY VOL. 13% | AVAILABLE FORMATS 0,75 L

*The alcohol content may vary depending on the vintages.