

# Albiola

LAZIO ROSATO IGT



## Historical Background

The settlement of Albiola – home to the ancient Rutuli or Volsci tribes – from which this wine takes its name, was cited by Pliny the Elder as one of the fifty-three communities of Ancient Latium. It may have belonged to the Latin League which rose to power in the region around the VII century B.C. and which in its heyday wielded power to rival that of Rome.

## Grape Varieties and Vinification Technique

\*(Proportions may vary slightly from year to year depending on the vintage)

A rosé wine made from 85% Syrah and 15% Sangiovese\*. The dark-skinned red grapes are gently crushed and left to stand in stainless steel tanks for several hours. After this initial period of cold maceration on the skins at 8-10°C, some of the juice is drained (or 'bled') from the tanks and fermented separately, a process known as

'saignée' (from the French 'saigner', to bleed). Fermentation takes place in stainless steel vats at a temperature of around 18°C for 8-10 days. The resulting rosé wine is rich, with a vibrant personality, faithful to the floral and fruity aromas typical of the best rosés but with enough body to challenge many a red.

## Tasting Note

The colour of deep pink roses with a violet tinge, Albiola presents an aroma of small woodland berries, dominated by raspberry and wild strawberry. Fresh, lively and well balanced on the palate, the wine presents a long, fruity finish.

## Suggested Food Pairing

A perfect partner for a fresh tomato flavoured Mediterranean fish soup, or with a selection of cold cuts.

## Tasting notes

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