



Accolades and Awards:

PIEMONTE ALBAROSSA

DENOMINAZIONE DI ORIGINE CONTROLLATA

RAY

“Unique like a red diamond,,

- .. Region: Piemonte, Italy
- .. Grape variety: 100% Albarossa
- .. Alcohol: 14%

VINTAGE COLLEZIONE 2015:

- | | |
|-----------------------|--------------|
| Il Gambero Rosso: | 2 Bicchieri |
| Decanter Awards: | Bronze Medal |
| IWC Awards: | Silver Medal |
| Il Glosario: | Top wine |
| Guida Vini Veronelli: | 88 pts |
| Bibenda: | 3 Grappoli |
| Vini Buoni d'Italia: | 4 Stars |

- .. Style: Red Dry
- .. Serving temperature: 14-16 °C
- .. Suggested glass: Tulip



Deep ruby, embellished with characteristic purple hues, Ray has a deep and wide bouquet, tickling the senses with fresh red fruits, vegetables, spices.

Albarossa is a rare grape variety, born from the marriage between Nebbiolo di Dronero and Barbera. An autochtone grape with great potential and complex evolution, whose cultivation is now in the hands of just few wineries.

Warm, soft, vigorous, its personality is revealed in the abundance of red fruit, exotic spices, vegetables, evolving over time with surprising complexity. The harmony between the velvet tannins and the alcohol accompanies its intense persistence. The Albarossa grape shows its best characteristics with meat, cheese, lamb, and tasty dishes. Try it with ethnic cuisine!

