



MARENGO MAURO

AZIENDA VITIVINICOLA

BARBERA D' ALBA DOC Superiore



GRAPE-VARIETY

100% Barbera

VINEYARD AREA

Novello

CULTIVATION

Traditional (espalier and Guyot pruning)

HARVEST

Late September/Early October

WINEMAKING

Manual harvest. Stainless steel maceration in controlled temperature for about 8-10 days. Malolactic fermentation follows in controlled temperature within two months from racking

AGING

For 18 months: 10 in Oak barrel. Aging in bottle for a few months before release

SENSORY PROFILE

Deep ruby red color with purple highlights. Intense, fruity and characteristic on the nose. The palate is dry, fruity, and balanced

ALCOHOL BY VOL

Between 13,5 and 15% by vol depending on the year

SERVING TEMPERATURE

17 °C



Balanced acidity, typical of Barbera grape.

It's recommended with game, meat dishes, cheeses.