MARENGO MAURO

AZIENDA VITIVINICOLA

BARBERA D' ALBA DOC

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 days. Malolactic fermentation follows in controlled temperature within two months from racking

AGING
For 18 months in steel. 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 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.

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