

MARENCO

ALBAROSSA PIEMONTE DOC

The Albarossa grape is a cross between Nebbiolo di Dronero and Barbera which was created in 1938 by Professor Dalmasso. Marengo was invited to be part of the revival of this unique varietal, being one of the first producers to understand the potential of the variety.

TASTING NOTE

Intense ruby red color, tinges of purple.
Bouquet has aromas of spicy herbs, red fruits,
violet and rose .
Flavor is full and soft, with balanced acidity.
Full-bodied wine.



FOOD PAIRINGS

Ideal with salumi, roasted meats, beef stew, duck confit, and aged cheeses.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Albarossa
Vineyard location: Strevi hills
Vineyard size: 0,6 Ha
Soil composition: calcareous marl
Trellising: Guyot, spurred cordon
Training method: spurred cordon
Elevation: 350 m asl
Vines/hectare: 1620
Yield/hacre: 20 HI
Exposure: Southwest
Year vineyard planted: 2001
Harvest time: end of September, beginning of October
First vintage: 2006
Production: 4.000



WINEMAKING & AGING

Varietal composition: 100% Albarossa
Fermentation container: stainless steel tanks at 28° for 15 days
Maceration technique: delestage for 15 days
Type of aging container: big size Oak barrels
Length of aging: 18 months
Length of bottle aging: 6 months in bottle prior to release



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0 g/L
Acidity: 6 g/L
Dry extract: 29 g/L



PRODUCER PROFILE

Estate owned by: Marengo Family
Winemaker: Patrizia Marengo
Winery production: 250.000 bottles
Region: Piemonte



MARENCO


MARENCO
Albarossa
PIEMONTE
D.O.C.
ALBAROSSA



VIAS IMPORTS LTD.

viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001