

MARENCO

BASSINA BARBERA D'ASTI DOCG

As every Marenco wine, Bassina is 100% made in house. The wine takes its name from the Cascina Bassina, a farm in Fontanile (Asti). "Bassina", which means short in Italian, was the nickname given to the lady who originally owned the Cascina. She understood the potential of Barbera in this area and she started planting Barbera grapes on the best exposed sides of the hills. In the Bassina Estate there is a nice little lake, which, during the summer, is populated by the wild ducks that inspired Marenco logo.

TASTING NOTE



Garnet red color with delicate purple reflections.
Intense, fresh nose with red fruit aromas and balsamic notes.
On the palate it is dry, full bodied and harmonious with a long aromatic fruity finish.



FOOD PAIRINGS

Ideal with appetizers, pasta and risotto, red and white meat and cheese.
Thanks to its delicate tannins it can also accompany simple fish dishes.



VINEYARD & PRODUCTION INFO

Vineyard location: Bassina Farm, Fontanile (AT)
Vineyard size: 3 Ha
Soil composition: 38% clay, 34% marl, 28% sand
Training method: Classic Guyot
Elevation: 320 m asl
Vines/hectare: 4500
Exposure: Southwest
Vine age: 20 y
Harvest time: End of September
First vintage: 1986
Production: 20.000



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation container: stainless steel tanks at 24°C for 10-12 days
Maceration technique: on the skins for 10-12 days with 2-3 pumping over per day
Type of aging container: concrete vats
Length of aging: 9 months
Length of bottle aging: 3 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0 g/L
Acidity: 5,95 g/L
Dry extract: 30 g/L



PRODUCER PROFILE

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



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