

CARIALOSO

MONFERRATO BIANCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 0.5 ha
Soil composition: calcareous and marl
Training method: Guyot
Elevation: 2,953 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: East
Vines age: 35 years
Harvest time: mid of September
First vintage: 1996
Production: 2,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Caricalasino
Fermentation

Container: stainless steel tanks
Length: 15 days

Maceration

Technique: on the skins with 2-3 pumpings over a day
Length: 10-12 days

Aging

Container: stainless steel tanks
Length: 6 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 0 g/l
Acidity: 5.4 g/l
Dry extract: 18 g/l



FOOD PAIRINGS

Perfect with white meat and with sophisticated fish dishes.



TASTING NOTE

Straw yellow with greenish reflections.
The bouquet is intense and very elegant, with unique aromas of chamomile, aromatic herbs, cantaloupe, and citrus fruits.
The sip is aromatic and very original, with medium body and a good balance of acidity and minerality.
It has a long-lasting mineral finish that confirms the aromas perceived on the nose.

PRODUCER PROFILE

Estate owned by: Marengo family
Winemaker: Patrizia Marengo
Total land under vine: 70 ha
Winery production: 250,000 bts
Region: Piedmont (Italy)

