



PRODUCER PROFILE

Region: Piemonte

Winemaker: Patrizia Marenco

Winery Production: 250,000 bottles

Estate owned by: Marenco Family

CARIALOSO MONFERRATO BIANCO DOC

WINE DESCRIPTION

This wine is made with 100% Caricalasino, an ancient local variety that Patrizia Marenco rediscovered in Strevi area and reproduced, beginning with 3,000 plants. Also known as Barbasese or white Barbera, the name Caricalasino means “load up the donkey” in Italian, probably due to its highly productive and regular yields. Usually blended with other grapes, Marenco was the first winery in Italy to produce a monovarietal wine. “Crialoso” is the name of the grape in the Piemontese dialect.

TASTING NOTES

Straw yellow color with greenish reflections. The bouquet on the nose is intense and very elegant, with unique aromas of chamomile, aromatic herbs, cantaloupe and citrus fruits. The sip is aromatic, very original, with medium body and a good acidity/minerality balance. Long lasting mineral finish confirming the aromas perceived on the nose.

FOOD PAIRING

Ideal with white meat and elaborated fish recipes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Strevi
Vineyard Size:	0.5 Ha
Soil composition:	Calcareous marl
Training method:	Guyot
Elevation:	900 ft a.s.l.
Vines/Acre:	4,000/Ha
Exposure:	East
Year Vineyard Planted:	1991
Harvest time:	Mid September
First vintage:	1996
Production:	2,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Caricalasino
Fermentation container:	Stainless steel tanks
Length of Fermentation:	15 days
Aging container:	Stainless steel tanks and 250 l oak barrels
Length of aging:	6 months
Length of Bottle Aging:	3 months in bottle prior to release

ANALYTICAL DATA

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

