# Marengo

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo DOCG



## Barolo Bricco delle Viole 2022

### VARIETALS
100% Nebbiolo

### VINEYARD PHILOSOPHY
Organic, Sustainable

### VINEYARD NAME
Barolo Cru Bricco delle Viole

| ASPECT | ALTITUDE | TERRAIN | SOIL TYPE |
|---|---|---|---|
| 1.4 hectares facing south | 450 meters | Hilly | Clay and limestone |

| YIELD | DENSITY | CULTIVATION | VINE AGE |
|---|---|---|---|
| 4,500 kg per hectare | 4,000 vines per hectare | Guyot | 1955 |

### CLIMATE
The Langhe's varied climate shaped 2022 into an exceptional vintage: snowy winter, regular spring, warm balanced summer, and long sunny autumn, yielding structured, elegant Barolo wines with great aging potential.

### HARVEST PERIOD
Hand-harvested from September to October.

### VINIFICATION
First fermentation with natural yeasts in stainless steel.
Malolactic fermentation occurs in French oak barriques (10% new).

### AGING
Aged for 24 months in French oak barriques (10% new), then 6 months in stainless steel, followed by an additional 6 months in bottle.

### # OF BOTTLES PRODUCED
6,000

### FIRST VINTAGE PRODUCED
1996

### ANALYTICAL DATA

| ABV | TOTAL ACIDITY | NET DRY EXTRACT | RESIDUAL SUGAR |
|---|---|---|---|
| 14% Alc./Vol. | 5.95 g/l | 24.3 g/l | 0.19 g/l |

### TASTING & PAIRINGS
Appearance: Ruby red.
Nose: Ethereal, rich, liqueur cherry, sweet spices.
Palate: Soft, full-bodied, elegant, fresh, and persistent.
Pairings: Meat dishes, hard cheeses, or rich pasta dishes.
Serving Temperature: 60-62°F




James Suckling
97PTS

Robert Parker
95PTS

Decanter
96PTS

Wine Enthusiast
93PTS

### AVAILABLE FORMATS
750 ml

volio

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