Marengo

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo DOCG

Barolo Brunate Riserva 2019

VARIETALS
100% Nebbiolo

VINEYARD PHILOSOPHY
Organic, Sustainable

VINEYARD NAME
La Morra Cru Brunate

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1.2 hectares facing south	330 meters	Hilly	Silt and limestone

YIELD	DENSITY	CULTIVATION	VINE AGE
4,500 kg per hectare	4,000 vines per hectare	Guyot	1945

CLIMATE
The Langhe offers a varied climate depending on the altitude and season, with an alternation of summer heat and winter cold, often interspersed with rain and thunderstorms.

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 24 months in bottle.

OF BOTTLES PRODUCED
5,200

FIRST VINTAGE PRODUCED
2009

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14% Alc./Vol.	5.95 g/l	28.7 g/l	0.22 g/l

TASTING & PAIRINGS
Appearance: Ruby red.
Nose: Intense, with floral notes, ripe red cherry, wet stone, and licorice.
Palate: Intense, complex, and elegant. Small red berries with balsamic aromas and sage and mint notes that emerge as the wine opens, followed by floral and flint.
Pairings: Meat dishes, hard cheeses, or rich pasta dishes.
Serving Temperature: 60-62°F

Robert Parker
96PTS

AVAILABLE FORMATS
750 ml