

# Marengo

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Nebbiolo d'Alba DOC



## Nebbiolo d'Alba "Valmaggione" 2023

### VARIETALS

100% Nebbiolo

### VINEYARD PHILOSOPHY

Sustainable

### VINEYARD NAME

Veza d'Alba - Cru Valmaggione

| ASPECT                    | ALTITUDE                | TERRAIN     | SOIL TYPE |
|---------------------------|-------------------------|-------------|-----------|
| 1.5 hectares facing south | 320 meters              | Hilly       | Sandy     |
| YIELD                     | DENSITY                 | CULTIVATION | VINE AGE  |
| 5,500 kg per hectare      | 4,000 vines per hectare | Guyot       | 1965      |

### 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

Spontaneous fermentation with indigenous yeasts in stainless steel for 10-15 days.

### AGING

Aged in French oak barriques (10% new), followed by an additional 2 months in bottle.

### # OF BOTTLES PRODUCED

10,000

### FIRST VINTAGE PRODUCED

2000

### ANALYTICAL DATA

| ABV           | TOTAL ACIDITY | NET DRY EXTRACT | RESIDUAL SUGAR |
|---------------|---------------|-----------------|----------------|
| 13% Alc./Vol. | 5.68 g/l      | 28.8 g/l        | 0.56 g/l       |

### TASTING & PAIRINGS

Appearance: Ruby red.

Nose: Aromas of red fruits and dried flowers.

Palate: Full-bodied and fresh, with persistent notes of red berries and sweet tannins.

Pairings: Meat dishes, hard cheeses, or rich pasta dishes.

Serving Temperature: 60-62°F



### AVAILABLE FORMATS

750 ml



@volioimports • volioimports.com

---

---

---