Marengo

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Nebbiolo d'Alba DOC



Nebbiolo d'Alba "Valmaggiore" 2024

VARIETALS
100% Nebbiolo

VINEYARD PHILOSOPHY
Sustainable

COMMUNE
Vezza d'Alba - Cru Valmaggiore

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
1.5 Hectares south	280 meters	Hilly	Sandy

YIELD	DENSITY	CULTIVATION	VINE AGE
5,500 kg per hectare	6,000 vines per hectare	Guyot	1965

CLIMATE
The region experiences a typical continental climate. The 2024 vintage began with a particularly rainy spring followed by a hot summer, and concluded under the pressure of heavy rainfall that forced an accelerated harvest.

HARVEST PERIOD
Hand-harvested, starting in October.

VINIFICATION
Fermentation occurs with natural yeasts in stainless steel, followed by malolactic fermentation in French barriques (10% new oak).

AGING
Aged for 8 months in French barriques (10% new).

LONGEVITY
15 years

OF BOTTLES PRODUCED
8,300

FIRST VINTAGE PRODUCED
2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
13%	4.97g/l	26.9 g/l	0.25 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



Jeb Dunnuck
90 PTS

Wine Enthusiast
92 PTS

AVAILABLE FORMATS
750 ml

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