Marengo

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barbera d'Alba DOC



Barbera d'Alba "Vigna Pugnane" 2024

VARIETALS
100% Barbera

VINEYARD PHILOSOPHY
Organic, Sustainable

VINEYARD NAME
Castiglione Falletto Cru Pugnane

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
0.5 hectares facing south-east	295 meters	Hilly	Coxed clay and silt tending to calcareous

YIELD	DENSITY	CULTIVATION	VINE AGE
4,500 kg per hectare	4,000 vines per hectare	Guyot	1998

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 8 months in barriques (10% new), followed by an additional 4 months in bottle.

OF BOTTLES PRODUCED
3,200

FIRST VINTAGE PRODUCED
2005

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14% Alc./Vol.	6.26 g/l	29.5 g/l	0.17 g/l

TASTING & PAIRINGS
Appearance: Intense ruby red.
Nose: Prominent red fruits.
Palate: Full-bodied, warm, supple, and fruity.
Pairings: Meat dishes, hard cheeses, or rich pasta dishes.
Serving Temperature: 60-62°F



Wine Enthusiast
92 PTS

AVAILABLE FORMATS
750 ml