Marengo

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo DOCG



Barolo Brunate 2022

VARIETALS
100% Nebbiolo

VINEYARD PHILOSOPHY
Organic, Sustainable

VINEYARD NAME
La Morra Cru Brunate

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1.2 hectares facing south	350 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'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
5,200

FIRST VINTAGE PRODUCED
1972

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14% Alc./Vol.	5.93 g/l	24.8 g/l	0.21 g/l

TASTING & PAIRINGS
Appearance: Ruby red.
Nose: Aromas of spice, leather, tobacco, and incense.
Palate: Small red berries, with balsamic hints and sage and mint notes that become more evident as the wine opens up in the glass.
Pairings: Meat dishes, hard cheeses, or rich pasta dishes.
Serving Temperature: 60-62°F



Robert Parker
96PTS

James Suckling
94PTS

Wine Enthusiast
93PTS

AVAILABLE FORMATS
750 ml

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