



AZIENDA AGRARIA GIACOMO MARENGO DI EMILIO MARENGO

## Barolo Cerequio

<b>Appellation:</b>	Barolo DOCG
<b>Vintage:</b>	2006
<b>Production area:</b>	Cerequio area - La Morra (Cuneo)
<b>Grapes:</b>	Nebbiolo 100%
<b>Vineyard Altitude:</b>	500 mt.
<b>Cultivation:</b>	Gouyot
<b>Vineyard age:</b>	9 years
<b>Production per ha:</b>	30 HI
<b>Color:</b>	Intense garnet red
<b>Flavour:</b>	Intense with fruity notes of black currant, red fruits and vanilla
<b>Taste:</b>	Well balanced, full body, and complex and very long lasting, with amazing sweet tannins.
<b>Alcohol:</b>	15% vol.
<b>Service temperature:</b>	18 – 20 °C
<b>Food Matching:</b>	Red meat, braised beef, aged cheese.

The wine is obtained from Nebbiolo grapes cultivated in the historical area of Cerequio, a vineyard that belong to Marengo family since more than a century. The wonderful position of the vineyard, the low production per plant (around 500 gr) and the careful manual selection of the perfect grapes only provide vintages of the highest quality.

The fermentation is very prolonged (20-25 days), in small steel vessel, at controlled temperature (22-25°C) with frequent manual plungings.

The malolactic fermentation and the successive ageing of the wine take place in new French barriques for 24 months. When bottled, the wine makes a final refining in the bottle for at least 12 months.

