



AZIENDA AGRARIA GIACOMO MARENGO DI EMILIO MARENGO

Barolo Fontanazza

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

The wine is obtained from Nebbiolo grapes cultivated at the highest possible plants density per hectare, according to Nebbiolo vines. 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 long (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.

