



PRODUCER PROFILE

Estate owned by:
Marenco family
Winemaker: Patrizia Marenco
Total acreage of vine: 197 (80 Ha)
Winery Production: 300,000 bts
Region: **PIEMONTE**

BASSINA BARBERA D'ASTI DOCG

WINE DESCRIPTION

As every Marenco wine, Bassina is 100% made in house. The wine takes its name from the Cascina Bassina, a farm in Fontanile (Asti). "Bassina", which means short in Italian, was the nickname given to the lady who originally owned the Cascina. She was not tall but very smart to understand the potential of Barbera grape in this area. Barbera indeed here takes the best exposed sides of the hills. In the courtyard of the farmhouse there is a nice little lake, which, during the summer, is populated by the wild ducks that inspired Marenco logo.

TASTING NOTES

Garnet red color with delicate purple reflections. Intense, fresh nose with red fruit aromas and balsamic notes. On the palate it is dry, full bodied and harmonious with a long aromatic fruity finish.

FOOD PAIRING

Ideal with appetizers, pasta and risotto, red and white meat and cheese. Thanks to its delicate tannins it can also accompany simple fish dishes.

VINEYARD & PRODUCTION INFO

Vineyard location: Bassina farm, Fontanile (AT)
Vineyard size: 3 Ha
Soil composition: 38% clay, 34% marl, 28% sand
Training method: Spurred cordon
Elevation: 320 m a.s.l.
Vines/hectare: 4,500/Ha
Exposure: South west
Age: 12-14 years
Harvest time: End of September/ Beg of October
First vintage: 1986
Production: 20,000 bottles

WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation container: Stainless steel tanks (10-12 days at 24°C)
Maceration technique: On the skins for 10-12 days with 2-3 pumping over per day
Type of aging container: Concrete vats
Length of aging: 9 months
Length of bottle aging: 3 months

ANALYTICAL DATA

Alcohol: 14 %
Acidity: 5.95 g/L
Res. sugar: 0 g/L
Dry extract: 30 g/L

