

MARENCO

CARIALOSO MONFERRATO BIANCO DOC

This wine is made with 100% Caricalasino, an ancient local variety that Patrizia Marengo rediscovered in Strevi area and reproduced, beginning with 3,000 plants. Also known as white Barbera, the name Caricalasino means “load up the donkey” in Italian, probably due to its highly productive and regular yields. Usually blended with other grapes, Marengo was the first winery in Italy to produce a monovarietal wine. “Carialoso” is the name of the grape in the Piemontese dialect.

TASTING NOTE



Straw yellow color with greenish reflections. The bouquet on the nose is intense and very elegant, with unique aromas of camomile, aromatic herbs, cantaloupe and citrus fruits. The sip is aromatic, very original, with medium body and a good acidity/minerality balance. Long lasting mineral finish confirming the aromas perceived on the nose.



FOOD PAIRINGS

Ideal with white meat and elaborated fish recipes.



VINEYARD & PRODUCTION INFO

Vineyard location: Strevi
Vineyard size: 0,5 Ha
Soil composition: calcareous marl
Training method: Guyot
Elevation: 900 m asl
Vines/hectare: 4000
Year vineyard planted: 1991
Exposure: East
Harvest time: mid of September
First vintage: 1996
Production: 2.000



WINEMAKING & AGING

Varietal composition: 100% Caricalasino
Fermentation container: stainless steel tanks for 15 days
Maceration technique: on the skins for 10-12 days with 2-3 pumping over per day
Type of aging container: stainless steel tanks and 2,5HL oak barrels
Length of aging: 6 months
Length of bottle aging: 3 months in bottle prior to release



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 0 g/L
Acidity: 5,4 g/L
Dry extract: 18 g/L



PRODUCER PROFILE

Estate owned by: Marengo Family
Winemaker: Patrizia Marengo
Winery production: 250.000 bottles
Region: Piemonte



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