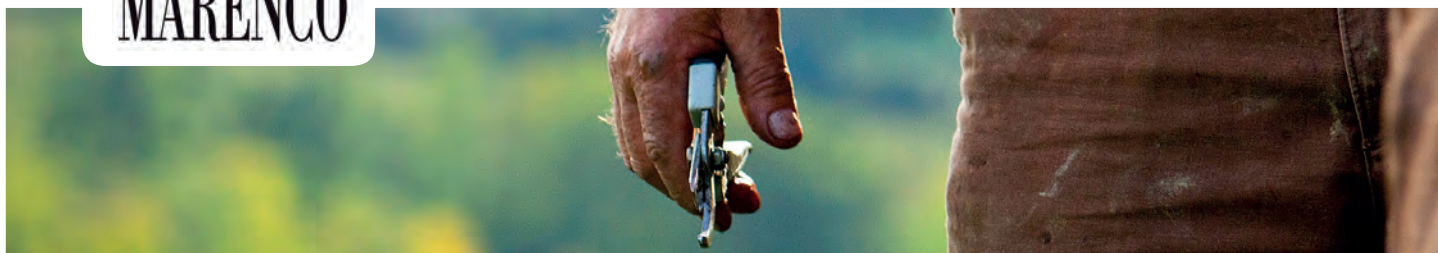




“The King of wines and the wine of Kings”

(“Vinum Regum, Rex Vinorum”, Luis XIV of France)



BAROLO

D.O.C.G.

Intense ruby red aristocratic wine.

STRENGTH 14% vol.

WINE VARIETAL Nebbiolo 100%

VINEYARD Blend of several vineyards with exposure to South-East and South-West only, growing exquisite grapes with harmonic ripening. The slightly calcareous clay-rich soil guarantees elegance and complexity. The cultivation is made with the low arch Guyot system.

AVERAGE ANNUAL YIELD 6.500 Kgs of grapes per hectare.

AGEING AND REFINING After the alcoholic fermentation lasting for about 12 – 15 days, the malolactic fermentation process is carried out in various types of Slavonian wooden barrels for 18 up to 22 months. Finally, the blending and the bottling follow. One year later the bottles are ready for the distribution.

FRAGRANCE It evokes flowers and spicy sensations along with ripe fruit and a slight note of officinal herbs.

TASTE Soft and balanced, but highly structured, with fine and persistent tannin making it rich and elegant.

FOOD PAIRING Ideal pairing with wild and hunting game, braised meats, roe deer and venison. Superb with any courses enriched with white truffle of Alba.

PRESERVATION Long-lasting wine with slow as well as constant ageing in the bottle. The best vintage productions spread intense sensations even after decades.

SERVING TEMPERATURE 18-20° C. To best enjoy its majestic taste, it ought to be poured into a carafe and left to air for one hour prior to drinking.

RECOMMENDED WINE GLASS Borgogna wine glass.

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