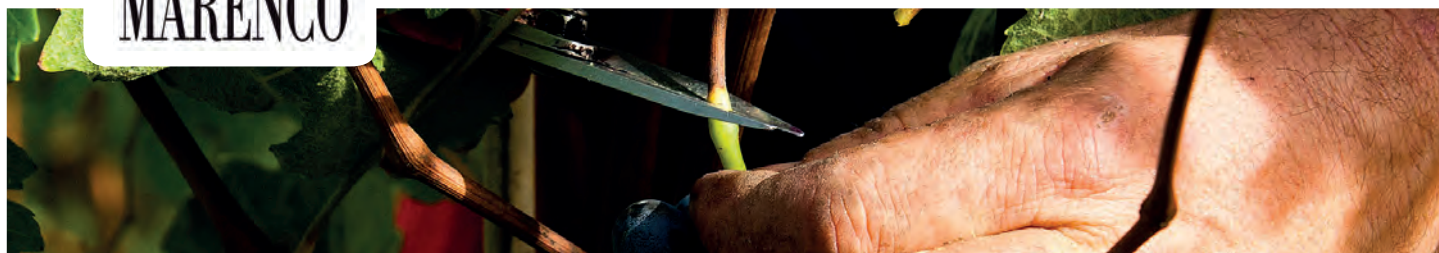




“Me Grand Turin. Russ cume ‘l sang, fort cume ‘l Barbera, veuj ricurdete adess, me grand Turin.”

(Giovanni Arpino, poem in memory of the Turin football team that passed away in a plane crash in 1949. My Great Turin. Red like blood, strong like Barbera, I want to remember you now, my great Turin.)



PIRONA **LANGHE BARBERA**

D.O.C.



Organic wines

Generous wine of strong cardinal ruby red colour with light purple reflections, obtained from organically cultivated wine grapes.

STRENGTH 13,5%vol.

WINE VARIETAL Barbera 100%

VINEYARD Several vineyards located in the subarea “Madonna delle Grazie”. Cultivation with the typical low arch Guyot system, treated with organic fertilizers and natural products based on natural substances, such as sulphur and copper and careful summer thinning.

AVERAGE ANNUAL YIELD 6.000-6.500 Kgs of grapes per hectare.

AGEING AND REFINING Traditional winemaking with destemming and superficial maceration of grapes for 8 – 10 days. After the fermentation, the wine is left in large vitrified tanks. It rests in the tank until the bottling usually carried out by the end of August. It refines in the bottle for one month before being distributed.

FRAGRANCE Delicate with fruity scents evoking blackberry and jam.

TASTE Harmonic, average structure, supported by a pleasant acid trace.

FOOD PAIRING Pleasant pairing with tasty and traditional dishes, it intensifies the taste of salami, savoury meats and sauces.

PRESERVATION It maintains its best characteristics for 3 or 4 years.

SERVING TEMPERATURE About 18° C.

RECOMMENDED WINE GLASS Tulip glass.

Az. Agricola Aldo Marengo - Fr. Pamparato Pironi, 25 Dogliani (CN) Italy

Ph. +39 0173 721090 - Fax +39 0173 720903 - info@marencoaldo.it - www.marencoaldo.it