

PIEMONTE ROSSO 2016: Piemonte DOC Rosso



GRAPES Dolcetto, Barbera and Albarossa.

ORIGIN Marengo Vineyards in Strevi and Fontanile.

VINIFICATION Fermentation in stainless see at controlled temperature.
Wine is then aged in small and medium oak barrels for 12 months at least.

TASTING Ruby red, with vinous nose of ripe grapes.

NOTES Taste dry, velvety and lightly bitters.

PAIRINGS Salami, pasta, soups, cheese.

SERVING SUGGESTIONS Open and serve at 18° 20° C.

ALCOHOL 12,5%



marengo[®]