
PIEMONTE ROSSO

Piemonte DOC



GRAPES

Barbera, Dolcetto and Albarossa.

ORIGIN

Marenco Vineyards in Strevi, Cassine and Fontanile.

VINIFICATION

Fermentation in stainless steel at controlled temperature.
Wine is then aged in barrique, of which 30% new, for minimum 9 months.

TASTING NOTES

Ruby red, with vinous nose of ripe grapes.
Taste dry, velvety and full.

PAIRINGS

Salami, pasta, soups, meat and cheese.

SERVING SUGGESTIONS

Open and serve at 18° 20° C.

ALCOHOL

13% by vol.