



MARENCO



CARIALOSO MONFERRATO DOC BIANCO

GRAPES 100% Caricalasino, or white Barbera. A native grape of Piedmont which has been rescued from extinction.

ORIGIN Carialoso Vineyard, in Strevi.

WINE MAKING Grapes are manually selected and harvested in little baskets. Fermentation takes place in barriques where the wine ages "sur lees" for around 9 months.

TASTING NOTES Intense, bright straw yellow, persistent aromas with hints of camomila and honey. Dry, subtle and sustained flavour, it will continue to please even after years.

PAIRINGS It pairs with the entire meal, and is excellent with white meat and savoury fish.

SERVING SUGGESTION Open 15 minute before service and pour at 12° C in a balloon glass. Store the bottle horizontal in a cool dark place. It ages well for many years

TECHNICAL INFO Alcohol 13% by vol - Contains sulphites.