

THE SOURCE MAURO MARENGO PIEDMONT



2023 LANGHE NEBBIOLO

PRODUCER OVERVIEW

Once the Marengo family's technical direction was given to Daniele at age twenty-two, his personal taste and style of wines led him to pursue freshness over power and ripeness, and to highlight their Novello-based high-altitude vineyards. They turned their attention to soil health and the incorporation organic farming. The cellar work was gentler, and new techniques were employed. They harvest earlier, consider whole cluster and submerged cap fermentations when traditional methods need a boost. They gently extract and press, manipulate less and age in concrete and medium-sized botte. They also bottle early to keep the wines fresh, clean, and not overworked or exhausted before bottling. Led by their three MGA sites, Ravera, Terlo, and La Volta, Nebbiolo is the focus, but Daniele's Barbera, Dolcetto and Nas-cëtta also inspire.

VINEYARD DETAILS

Marengo's Langhe Nebbiolo comes from numerous young vine parcels (5-25 years old) in the località Novello, Serra, and Zora, including the MGA Ravera's 20-year-old vines (2023) and the MGA La Volta's at 68, and Zora, 53, exposed in all directions on gentle (La Volta and Zora) to steep (Ravera) slopes of calcareous marl, sand and silt between 380-430m.

CELLAR NOTES

The Langhe Nebbiolo is naturally fermented in steel and concrete, and the macerations last about 25-27 days with daily pumpovers: three in the first days and one later into the maceration. Temperatures in steel are controlled while those in concrete are not. After pressing, it's racked once or twice before going into 10, 25 and 30hl botte for 4-5 months, selected for quality, then racked into steel for another two months before bottling. Sulfites are first added after malolactic, and it's not fined nor filtered.

