

THE SOURCE MAURO MARENGO PIEDMONT



2019 BAROLO, 'RAVERA'

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 parcel of MGA Barolo Ravera comes from their older vines (20 years) in lower of their two adjacent parcels entirely in the località Novello on the border of Barolo. It's exposed mostly east with a tilt toward the north on a steep slopes of calcareous marl, sand and silt at 380-415m (with the younger vines extending to 430m).

CELLAR NOTES

The Barolo Ravera is naturally fermented with a skin maceration time of 35-38 days. (Ravera may also undergo a submerged cap fermentation, but this depends on the year.) Three daily pumpovers in the beginning of fermentation and one or none in the later maceration period. After fermentation, it is racked once or twice prior to going into 25hl botte for 20-22 months and an additional two in steel. It is neither fined nor filtered.

