

THE SOURCE MAURO MARENGO PIEDMONT



2024 DOLCETTO D'ALBA

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 Dolcetto d'Alba comes from a single 50-year-old parcel (2023) in the località Zora on the west side of Novello facing west/northwest on a gentle slope with full exposure to cooling Alpine winds on grayish blue calcareous marls and sand at 410-415m.

CELLAR NOTES

The Dolcetto d'Alba naturally ferments 8-10 days with a couple of daily pumpovers then pressed and aged in 25hl steel tanks until the following spring. Sulfites are first added after malolactic, and it's not fined nor filtered.

