

MARETTI

Langhe Rosso 2017

Barbera Nebbiolo

Region:	Piedmont
Vineyards:	Sourced from younger vineyards within the area of production of the villages of Barbaresco and Barolo given the Langhe Appellation.
Elevation:	300m to 400m
Grape Variety:	75% Barbera 25% Nebbiolo
Winemaker:	Danilo Droco
Alcohol:	13.5%

Summary: Piedmont, in the foothills of the Alps in the north west of Italy, is home to the country's finest full-bodied red wines. The greatest wines are made from the extremely long lived Nebbiolo. Barbera however is the most widely planted and popular variety, due to its fruit-driven expressiveness and youthful approachability.

Winemaking: Vinified separately with each parcel naturally fermented in stainless steel. The Nebbiolo is immediately separated from skins whilst the Barbera receives a further week maceration. The fruit is matured independently in a mix of small French oak casks and large Slavonian oak for eight months before blending and a further four months ageing in large oak casks.

2017 Vintage: 2017 will be seen as an eventful year, above average winter temperatures followed by frosts, then momentous heat and finally a dry summer with little rain. Spring saw frost in April followed by one of the driest summers since 2003. Overall despite some inclement setbacks 2017 seems to be a vintage of excellent quality with lower yields yet offering excellent quality.

Tasting Note: Fragrant, lifted fruits of the forest overlaid by notes of dried herbs, some leather and aniseed. This is a medium weight wine, very well balanced with plush fruit character, sandy tannins and a lovely fresh clip of acidity delivering excellent Italian drinkability. This is a very approachable wine that will match brilliantly with food as well being great on its own. The perfect pasta or pizza wine.

