

CA'ROME'

2018 BARBARESCO

RIO SORDO DOCG

Cà Romé is a true family winery, nestled in the heart of Barbaresco. It was founded by Romano Marengo in 1980 after a 30-year career in the wine industry, during which he dreamed of making his own terroir-driven wines. Today it is run by Romano's children, Winemaker Giuseppe Marengo and Director of Operations, Paola Marengo.

The winery's vineyards in Barbaresco and Serralunga D'Alba consist of historic, marl-heavy soils and produce world-class, terroir-driven Barbaresco and Barolo wines.

From the "sunny side", *sòri* in the Piedmont dialect, of the Rio Sordo cru, this estate-owned 1.5 hectare plot is of the Nebbiolo Michet variety and is planted with a density of 5,000 vines per hectare, with a very low crop yield of 1.3 kg per vine. The bouquet is ethereal and complex, with notes of wild roses, violets and licorice continuing to a silky, mouth-filling and structured palate. The Marengo family considers it one of their very finest efforts, which is already rewarding after just one year in bottle and will be even more exciting to taste after 3 to 15 years, especially in outstanding vintages.



TECHNICAL DETAILS

Vineyard Details

Orientation: South and southwest facing

Elevation: 289-320 meters (948-1,049 ft) above sea level

Vine Age: 47 years

Soil: Called "White marl of Saint Agatha"—the soils in this vineyard date back to the Tortonian-Messinian period. Rich in elements like manganese, zinc and boron.

Varietal Composition

100% Nebbiolo

Aging Regimen

Aged 24 months in a mix of 25 hectoliter Slavonian oak barrels and French barriques, followed by 10 months aging in bottle before release.

Pack Size: 12/750ml

ABV: 15%