ALDO MARENCO

SURI – DOGLIANI DOCG

"South East, what else is there to say"

Made from organic certified grapes which have been hand selected from our vineyards in just above the town of Dogliani. One of the main characteristics of Suri is the uniqueness that the aging in concrete vats gives the wine. The Dolcetto grape originates from the Dogliani area and was first used to make wine in the 1100's.

Grape Type: 100% Dolcetto

Appelation: DOCG

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 8000 kg

Vinification: Grapes are harvested from the south east part of our vineyards around mid September. It is aged in concrete vats before being aged for a period of 8 months. Further aged in the bottle.

Characteristics: Suri is a easy drinking young red wine which has a bouquet of red fruits, jam and liquorice.

Pairings: Best served with sirloin steak with asparagus, medium aged cheeses as well as satay dishes.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume *(depending on vintage)*

Acidity: 5.0 g/l *(depending on vintage)*

Residual Sugar: 1 g/l *(depending on vintage)*

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SCORE – 91 POINTS

Az.Agr. Aldo Marenco di Claudio Marenco
Borg. Pamparato 25, Dogliani (CN) 12063, Italy
Tel: +39 (0) 173 721090
Email: info@marencoaldo.it Web: www.marencoaldo.it