



PAOLA



MARIA DI BRÜN



SERRALUNGA D'ALBA



ROMANO E GIUSEPPE (PINO)



OLIMPIA



BARBARESCO



CA'ROME'

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CA'ROME'



BARBERA D'ALBA «LA GAMBERAJA»

Grapes Barbera 100%

Origin and Soil From the vineyard in Serralunga d'Alba.

Taste Purple red in color with dark ruby reflexes. Complex, elegant nose with hints of blackberries and spices. On the palate full and harmonic.

Vinification Maceration lasts 10 days at a maximum temperature of 30°C. The malolactic fermentation is completed before winter. Ageing takes about 12 months, partly in 25-hl barrels and partly in barriques. Final ageing in bottles takes another 8 months.

BARBERA D'ALBA «STELLA»

Grapes Barbera 100%

Origin and Soil From the vineyard in Serralunga d'Alba.

Taste Intense, ruby red. Bouquet of ripe fruit with an undercurrent of spices. Full flavor with long persistence. Good balance between acidity, tannin and persistent aromas, with a good ageing potential.

Vinification Maceration lasts 10 days at a maximum temperature of 30°C. Ageing takes about 20 months in new barriques. Final ageing in bottles takes another 8 months.

NEBBIOLO «CALIMPIA»

Grapes Nebbiolo 100%

Origin and Soil From the vineyard in Barbaresco.

Taste Garnet red. A bouquet with traces of licorice and tobacco. Full-flavored, full-bodied and elegant.

Vinification Maceration lasts 15 days at the maximum temperature of 30°C. Ageing takes 24 months in Slovenian oak barrels.

BARBARESCO «CHIARAMANTI»

Grapes Nebbiolo 100%

Origin and Soil From the vineyard in Barbaresco.

Taste Ruby with nose of rose and almonds. Soft and mature with hints of plum, blackberry, tar and liquorice. Full and delicate.

Vinification Maceration lasts 15 days at the maximum temperature of 30°C. Ageing takes 24 months in Slovenian oak barrels and a small quantity in barriques. Final ageing in bottles takes 12 months in our cellars.

BARBARESCO «SÖRI RIO SORDO»

Grapes Nebbiolo 100%

Origin and Soil From the Rio Sordo vineyard in Barbaresco.

Taste Intense garnet color with dark ruby reflexes. Deep and complex nose, with hints of liquorice, forest fruits, cinnamon, cloves and violets. On the palate, full and well balanced with a persisting finish of mature fruits.

Vinification Maceration lasts 15 days at a maximum temperature of 30°C. Ageing takes 12 months in 25-hl barrels and a small quantity in barriques. Final ageing in bottles takes 10 months in our cellars.

BARBARESCO «MARIA DI BRÜN»

Grapes Nebbiolo 100%

Origin and Soil From a special selection of late-ripening Nebbiolo grapes; solely released in great years. Incredible concentration and breed. This wine is so special Romano has chosen to dedicate it to his mother, Maria di Brün ... who first taught him to make quality a rule, in life and in wines.

Taste Beautiful, deep ruby color. Very intense, persistent bouquet, complex and elegant. Full-bodied, hallmark breeding and personality; a deeply satisfying, long-living wine.

Vinification Maceration lasts 20 days at a maximum temperature of 30°C. Ageing takes 24 months in Slovenian oak barrels and a small quantity in barriques. Final ageing in bottles takes 12 months in the ageing-cellar.

BAROLO «RAPET»

Grapes Nebbiolo 100%

Origin and Soil From the vineyard in Serralunga d'Alba.

Taste Intense garnet color with ruby reflexes. Rich nose of plum and ripe cherry with hints of flowers and spicy aromas. On the palate, full with soft tannins and a long final taste. This wine represents the extraordinary vineyards of Serralunga which produce strong and genuine wines of superior personality and structure.

Vinification Maceration lasts 20 days. Ageing takes 12 months, partly in 25-hl Slovenian oak barrels and partly in 225-l French barriques. Final ageing in bottles takes 12 months.

BAROLO «CERRETTA»

Grapes Nebbiolo 100%

Origin and Soil From the Cerretta area, vineyard in Serralunga d'Alba. Height 310–371 m. Origins go back to the Elveziana era. Very compact marly soil.

Taste Intense garnet color. Rich nose of fruits, liquorice, rose and violets with slight hints of wood. On the palate, full with soft tannins and a long final taste.

Vinification Maceration lasts 20 days. Ageing takes 24 months, partly in 25-hl Slovenian oak barrels and partly in barriques. Final ageing in bottles in our cellars takes 12 months.