



Maretti Langhe Rosso 2023

Region: Piedmont

Grape Variety: 75% Barbera 25% Nebbiolo

Winemaker: Janko Pelagic

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.

Vintage 2023: The 2023 growing season was marked by contrasts, beginning with a mild, wet spring that increased disease pressure and included a damaging frost event. Early summer rain gave way to intense heatwaves, with temperatures reaching 40°C, stressing some vines but reducing disease and allowing surviving grapes to achieve phenolic ripeness. Cooler conditions and light rain before harvest provided welcome relief. Although harvest was slightly delayed, fruit was picked in mostly favourable conditions, resulting in wines of promising quality despite the challenging season.

Tasting Note: A fruit forward nose of juicy red cherry, raspberry and cranberry layered with some florals and lots of spice typical for wines from the Langhe. The palate is medium bodied but packed with flavour and complemented by lively acidity and fine tannins. A wonderful pairing to many meat dishes or enjoyed alone.