

# LA MARAZZANA

TERRE DI COLLINE E VIGNETI



La Marazzana winery is a cooperative, located right in the heart of Monferrato. Founded at the end of the fifties by the will of few enterprising vine growers, the winery now has 169 members, who cultivate about 500 hectares of owned vineyards.



*In 2014 the “Vineyard Landscapes of Langhe-Roero and Monferrato” were recognized as UNESCO World Heritage Site. It is precisely on this land of vineyards, villages and castles, which is located the village of Marazzana, an integral part of this fabric, where the man-work and generosity of nature have always met and where the finest Piedmontese wines, famous all over the world, are produced.*

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*The winery, led by the Management Board and the President Barbara Pastorino, aims to produce quality wines obtained from the grapes of the members' vineyards, respecting the varietal identity, the designation of origin and the environmental sustainability.*



The vineyards are located in the mid-hill area between the municipalities of Asti and Alessandria provinces: Maranzana, Cassine, Ricaldone, Mombaruzzo, Bruno, Terzo, Alice Bel Colle, Strevi, Rivalta Bormida, Incisa Scapaccino, Castelboglione, Roccagrimalda and Carpeneto.

The main core is located in the surroundings of Maranzana municipality at altitudes between 200 and 500 meter above sea-level, in the hilly ridge between Belbo stream and Bormida river.

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The landscape is hilly with not very wide valleys, with moderate height differences and gentle slopes. The soils of the area originate from marine deposits and are rich in clay and slit with a high presence of limestone. Poor in skeleton, rocks and stones, generally light in colour with shades ranging from cream to hazelnut and with evident presence of calcareous concentrations. They can have limited depths at the top of the hills and moderately deep on the slopes.

The characteristics of the soils are well suited to quality viticulture that prefers soils rich in limestone that allow a good storage of water facilitating drainage in case of prolonged rain and a good but not excessive presence of clay, which has an important capacity to retain mineral elements.

The hilly slopes facilitate the drainage of excess water that can fall especially in the autumn season near the harvest.



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La Marazzana vine growers' cultivation is the typical Piedmontese one: espalier with simple Guyot pruning: the planting density varies from 4000 up to 5000 plants per hectare, where the highest densities are found in vineyards intended for red grapes and high-end wines. *Alongside the most important and native varieties such as Moscato, Barbera, Brachetto, Dolcetto, Cortese, Freisa, Albarossa, Bonarda, Nebbiolo, Muller Thurgau, international varieties are grown such as Chardonnay, Sauvignon, Viognier, Cabernet Sauvignon, Syrah, Merlot and Pinot Noir.*



Since the end of the 80s, guided defence strategies against vine diseases have been adopted and integrated cultivation techniques have been gradually developed in compliance with environmental sustainability, to which La Marazzana vine-growers have readily adapted, relying on consultancy by the specialized viticultural technician Claudio Carnevale. A project to produce organic grapes has recently started too.



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*During the harvest, the grapes are selected and harvested by hand when the ripeness is perfect. The arrival of the grapes in the cellar makes use of the Manager's expertise, the winemaker Daniela Pesce, who, assisted by expert cellarman, will assign the right attention to each type of grape, diversifying vinification and aging, to honor the aromas and scents of each single grape variety.*

La Marazzana is equipped with modern winemaking and bottling systems. For the vinification of white grapes, the winery is equipped with pneumatic lung presses, stainless steel tanks at controlled temperature; for red grapes, crushers with a delicate de-stemming and crushing action are used to maintain the integrity of the berries. For the vinification of sparkling wines, pressure resistant stainless-steel tanks and autoclaves are used for the fermentation of must at a controlled temperature. The wines refinement involves the use of barrels, tonneaux, barriques and traditional concrete tanks.

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## **Red Wines:**

Barbera Asti superiore, Nizza, Barbera Asti, Barbera del Monferrato, Dolcetto d'Asti, Freisa d'Asti, Piemonte Albarosa, Piemonte Bonarda, Piemonte Syrah, Piemonte Rosso e Monferrato Rosso.

## **White and Rose Wines:**

Cortese dell'Alto Monferrato, Piemonte Chardonnay, Piemonte Vioigner, Monferrato Bianco e Monferrato Chiaretto.

## **Dessert wines and sweet sparkling wines:**

Moscato d'Asti, Asti, Brachetto d'Acqui.

## **Dry Sparkling Wines:**

Metodo classico Blanc de Noir, Metodo classico Rosé, Acqui rosé Brut, Asti secco, Piemonte Marengo Brut, Piemonte Chardonnay Brut e Pinot.

## **Local Excellences:**

Vermouth di Torino Rosso, Piemonte Moscato Passito, Vino aromatizzato Rosso, Grappa di Barbera invecchiata in fusti di rovere, Grappa di Barbera, Grappa di Brachetto e Grappa di Moscato.



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*La Maranzana is equipped with a modern shop and tasting room. Elisabetta Benzi and Roberta Sommariva take care of the reception and the sommelier Graziella Gaggino of the guided tastings. Every week events with wines paired by local delicacies are organized.*



*Languages spoken: English, French and German.*

