



Marun

Varietal: 100% Barbera

Production: 14.000 bottles

Soil: Area "Marun" (64% fine sand, 4% coarse sand, 30% silt, 2% clay)

Exposure and altitude: South / 310-290 m above sea level

Harvest: manual, at the end of September

Training system: vertical trellised

Pruning: Guyot

Planting density: 5000-8000 plants/ha

Yield: 45 hl/ha

Vinification: 8-10 days of skin maceration in stainless steel vats

Aging: at least 15 months in 30 HI barrels and in used small barrels; 10 months in bottle

Serving temperature: 18/20°

Galloni-Vinous points:

Barbera D'Alba Superiore Marun 1998 - **92**
Barbera D'Alba Superiore Marun 1999 - **91+**
Barbera D'Alba Superiore Marun 2000 - **88+**
Barbera D'Alba Superiore Marun 2005 - **89**
Barbera D'Alba Superiore Marun 2006 - **90**
Barbera D'Alba Superiore Marun 2009 - **91**
Barbera D'Alba Superiore Marun 2010 - **89**
Barbera D'Alba Superiore Marun 2011 - **90**
Barbera D'Alba Superiore Marun 2012 - **88**
Barbera D'Alba Superiore Marun 2015 - **91**
Barbera D'Alba Superiore Marun 2016 - **92**
Barbera D'Alba Superiore Marun 2017 - **91**
Barbera D'Alba Superiore Marun 2018 - **91**
Barbera D'Alba Superiore Marun 2019 - **90**



Azienda Agricola Matteo Correggia - Società Agricola Semplice

Via Santo Stefano Roero, 124 - 12043 Canale d'Alba (CN) - Tel. +39 0173 978009 Fax +39 0173 959849
cantina@matteocorreggia.com - www.matteocorreggia.com