



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barbera d'Alba "La Gamberaja" DOC

Ca' Rome' is a family-run winery located in Barbaresco atop the Rabajà hill. It overlooks the seemingly endless vista of gently sloping Langhe hillsides, blanketed in impeccable rows of grapevines. It was established in 1980 by Romano Marengo, along with his wife Olimpia. Their children Giuseppe (known as Pino), Paola, and Maria now run the winery. The winery manages 5 hectares (12 acres) under vine in Barbaresco and Serralunga d'Alba. The vineyards are cultivated eco-sustainably, with the utmost respect for the territory, under the careful yet ardent eye of Giuseppe, enologist. The family's signature warmth, sincerity and genuineness come through in their magnificent wines. This small, south-facing vineyard of only .6 hectares (1.5 acres ) enjoys a beneficial position with an altitude of 270-320 meters (890-1,050 feet) above sea level. And in fact, it is a bright and sprightly Barbera featuring ripe black berries, refreshing acidity and lovely tannins. Aged twelve months in large Slavonian oak barrels and eight months in barrique. Further aged in bottle for at least eight months.

---

**Wine exported to:** Japan, USA, Canada, Australia

---

## Most recent awards

**JAMES SUCKLING:** 91

## Winemaking and Aging

Grape Varieties:	100% Barbera
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	3 weeks
Type of yeast:	Indigenous
Fermentation temperature:	30 °C (86 °F)
Maceration technique:	Pumpovers
Length of maceration:	3 weeks
Malolactic fermentation:	Yes
Aging containers:	Barrique and casks
Container size:	225 L and 25 hL
Container age:	New and second use
Type of oak:	French (medium toast) and Slavonian
Bottling period:	July
Aging before bottling:	20 months
Aging in bottle:	10 months
Closure:	Cork

## Vineyard

Organic:	No
----------	----

Vineyard name:	La Gamberaja
Vineyard location:	Barbaresco, Piedmont
Soil composition:	Calcareous marl
Vine training:	Guyot
Altitude:	350-371 meters (1148-1217 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	1.3 kg (2.86 lbs) per vine
Exposure:	south
Years planted:	1984
Age of vines:	35 years old
Time of harvest:	Mid-October
Total yearly production (in bottles):	Depends on vintage, but it only made in good vintages



## Tasting Notes and Food Pairings

Tasting notes:	Crimson red with dark ruby highlights and a complex, elegant bouquet reminiscent of blackberries and spices confirmed on a full, fresh, flavorful palate with a consistent, lingering finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Goes perfectly with meat, pasta and aged cheese.
Aging potential:	22-30 years
Alcohol:	Alcohol cont. 14.5% by volume; dry extract: 31.9 g/l; total acidity: 6.0 g/l; residual sugar: 2.2; pH 3.5
Winemaker:	Giuseppe Marengo

---

*2020 Empson & Co S.p.A. - Copyright © All Rights Reserved.*