

Piedmont

Marcarini

Location: La Morra,
Province of Cuneo



Marcarini is at its fifth generation and busily preparing the sixth: three little ones who will surely fall in love with fine

winemaking just as soon as they're done with Lego and Barbie. Their task-juggling parents, **Luisa & Manuel Marchetti**, have been in charge of Luisa's family winery since 1990, with Manuel responsible for sales & promotions, Luisa orchestrating the wines with consultant oenologist **Armando Cordero**.

Founded by Luisa's great-great-great-grandfather, the estate was **the very first** in the area to designate **single vineyards** on its labels (as early as the 1950s!). In fact, one of Marcarini's superb, historical crus is 150-year-old *Boschi di Berri*, whose Dolcetto vines are the **oldest in Italy** — the only ones to have survived phylloxera and maintained indigenous rootstock.

The Marchettis' **varietal map** (with the sole exception of Shiraz) is **almost exclusively native**: grape types born and bred in this breathtaking sea of vine-veined hills called Langhe. The Nebbiolo grapes for Barolo are grown within the estate's original nucleus, high on the rolling terroir of La Morra: two celebrated, contiguous crus, *Brunate* and *La Serra*, close to the Marcarini home and winery.

The building itself — adjoining a medieval tower — goes back to the **1700s**: the cool, ancient underground cellars and their protective shade provide an ideal ambience for the *King of Wines*' classic *élevage*. **Classic**, in fact, is a key word in the Marcarini philosophy, ideally poised between traditional and modern: the wines are characterized by both a **voluptuous, embracing style** (even the young Barolo is seductive, surprisingly drinkable in its earliest days), and the superb longevity and blockbuster structure of Piedmont's best. Full respect for their noble heritage goes hand in hand with respect for the soil. The **exceptional vineyards** — all estate-owned — are the true heart of the winery. Their names alone speak volumes: "Brunate" and "La Serra" at La Morra; "Sargentin" at Neviglie, quintessence of Moscato country; "Muschiavino" and a second "La Serra" vineyard at Montaldo Roero. The superb locations, steepness of the slopes and nature of the terrain, exposure to the sunlight, exceptional microclimate, are not only conducive to top wines, but to **non-aggressive, natural vineyard management**. The vineyards themselves cover **42 acres** of the estate's total **62** (i.e. 17 and 25 hectares respectively).



BAROLO "BRUNATE" DOCG: Single-vineyard. The Brunate cru is one of the most famous in the Barolo region — apparently celebrated as early as the **1300s!** — and expresses the elegance of La Morra to perfection. *Élevage* is **at least 2 years in 20/40-hl. barrels of Slavonian oak**, followed by a third year in bottle. Austere and imposing, a virile example displaying characteristic power and strength. Its classic style

excites the nose with marvellous spice, tobacco, tar and dry rose scents. **BAROLO "LA SERRA" DOCG:** Also single-vineyard. This ancient cru, richly endowed with minerals and microelements, is conducive to sweet tannins and particular elegance. Microclimate is characterized by especially good ventilation and cool, dry air currents. The grapes ripen a little later than Brunate, favoring the wine's finesse. After a **minimum 2 years** in 20/40-hl. barrels of Slavonian oak and a year's bottle age, shows a lovely garnet color with ruby and orange hues, very persistent, elegant bouquet of violets, roses, licorice, sweet spice; mellow, floral gentleness on the palate, majestic structure of Barolo.

DOLCETTO D'ALBA "FONTANAZZA" DOC: From select Dolcetto grapes grown in the Barolo area, this fruity, fresh version is deliberately not aged in wood so as to maintain its youthful aromas and flavors. A lovely, ruby color with violet hues, the nose is intense and persistent, with spicy cinnamon aromas and floral notes confirmed on the full, fresh palate; lively red fruit, delicately bitterish finish. Extremely food-friendly.

DOLCETTO D'ALBA "BOSCHIDI BERRI"

DOC: Unique among Dolcettos in that the 1.2-acre vineyard, planted in the **late 1800s**, has been spared by phylloxera — also thanks to its **partly sandy soil** and particular microclimate.

Thus, the **original rootstock** has been maintained! These pre-phylloxera vines yield tiny crops of unbelievable quality and a truly extraordinary Dolcetto, virtually **allowing us to time travel into the past...** Ruby color with fuchsia and violet reflections; intense, ample, persistent bouquet recalling violets and raspberries. The full, silky palate lingers on notes of ripe cherry, redcurrant and baked fruit, showing great harmony and intensity.

NEBBIOLO DELLE LANGHE "LASARIN" DOC: From younger "Nebbiolo da Barolo", but also from ancient Nebbiolo vines from the Roero area (left of the Tanaro river), endowing the wine with distinct breed. Fresh, fragrant, immediately appealing; the ruby color preludes an ample bouquet of flowers, berries and red fruit; pleasing balance of acidity, extract and sweet tannins.

BARBERA D'ALBA "CIABOT CAMERANO" DOC: From some of the **sunniest slopes**, and fully ripe fruit; added depth and elegance from c. **8 months in French barriques**. Intense garnet with ruby hues; bouquet reminiscent of raspberries, delicate yet intense. Well integrated tannins, beautifully balanced components; full body, firm, astringent finish, superb longevity.

MOSCATO D'ASTI DOCG: From another historic winery, on a separate Marcarini property — one of the sunniest locations of Neviglie, in the heart of the Moscato area. Densely planted vines yield aromatic white grapes of extraordinary delicacy, sweetness and fruit.

CHINATO: An aromatic red wine (vermouth) from Barolo DOCG, chinabark, Rhubarb root & other herbs and aromatic spices, skillfully blended according to an ancient Langhe tradition.

ROSSO DELLE LANGHE "DONALD" DOC: This *Super Piedmontese* is a blend of **60% Barbera**, **30% Nebbiolo** destined for Barolo, and **10% Shiraz**, separately vinified, with Barbera and Shiraz, skin-macerating 6 days, Nebbiolo 4 weeks. The blend takes place the December after harvest, and *élevage* consists of **21 months** in large oak barrels, 6 months in steel, another 6 in the bottle.

