



Marcarini

Barbera d'Alba "Ciabot Camerano" DOC 2018



Grapes:	100% Barbera
Region:	Piedmont
Vineyards:	From a vineyard located in La Morra and Neviglie
Exposure:	Southeast/South/Southwest
Altitude:	300-380 meters (984-1,247 feet) above sea level
Soil:	Calcareous clay with high magnesium content
Vine Training:	Espalier
Vine Age:	17 and 27 years old
Time of Harvest:	Late September
Vine Density:	4,000 vines per hectare
Total Production:	15,000 bottles
Vinification Process:	The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification in stainless steel and concrete tanks under a controlled temperature of 86 °F.
Aging Process:	The wine is aged six to nine months in Slavonian oak casks.
Alcohol Content:	13.50%
Tasting Notes:	Deep garnet color with thick, warm reflections going on ruby; the nose shows moderate presence of Danubian wood, intense and characteristic, showing delicate varietal aromas; dry and full on the palate, with well integrated acidity; round and well balanced.
Winemaker:	Marcarini family and Valter Bonetti
Cellaring:	Up to 10 years, best when young
Bottled:	Autumn
Closure:	Cork
Food/Menu Pairing:	This wine is perfectly accompanied by important traditional meat dishes: it is superb with braised beef, game and aged cheese