



# Marcarini



## Barolo del Comune di La Morra DOCG 2016

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From Marcarini's historic La Morra vineyards
<b>Exposure:</b>	South/Southwest
<b>Altitude:</b>	300-380 meters above sea level
<b>Soil:</b>	Calcareous, argillaceous with magnesium content
<b>Vine Training:</b>	Free-standing espalier with "Guyot" pruning
<b>Vine Age:</b>	From 1978 to 2001
<b>Time of Harvest:</b>	Mid-October
<b>Vine Density:</b>	4,000 vines per hectare
<b>Vinification Process:</b>	The hand-picked grapes are selected in the vineyard. Vinification takes place in stainless steel and concrete tanks.
<b>Aging Process:</b>	The wine is aged for two years in Slavonian oak followed by six months of bottle aging.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Beautiful garnet red with ruby reflections. Fresh elegant floral aromas, such as violet and rose. Long and intense finish.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Winemaker Comments:</b>	This wine is crafted to represent the characteristics of the soils of the Tortonian area.
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	This wine is perfectly accompanied by important traditional meat dishes