



Marcarini



Barolo "La Serra" DOCG 2016

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyards:	From La Serra in La Morra
Exposure:	South
Altitude:	300 meters (984 feet) above sea level
Soil:	Calcareous clay with high magnesium content
Vine Training:	Espalier
Vine Age:	17 and 27 years
Time of Harvest:	Mid-October
Vine Density:	4,000 vines per hectare
Total Production:	17,000 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. Maceration on the skins for three to four weeks.
Aging Process:	The wine ages 24 months in Slavonian oak and six months in the bottle.
Alcohol Content:	14.00%
Tasting Notes:	Garnet color with slight orange reflections, a shade or two deeper than the Brunate; the bouquet is typical of the La Serra cru, floral (rose and violet petals, mountain flowers), ethereal, appealing and intense; dry, full and sturdy on the palate, austere yet velvety, extremely well balanced.
Winemaker:	Marcarini family and Valter Bonetti
Winemaker Comments:	A very elegant and less structured Barolo, but always generous and rich with intense, ethereal bouquets.
Cellaring:	Up to 20 years
Bottled:	Spring-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