



# Marcarini



## Nebbiolo delle Langhe “Lasarin” DOC 2018

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From vineyards located in Barolo and in Neviglie
<b>Exposure:</b>	South/Southwest
<b>Altitude:</b>	320 meters (1,050 feet) above sea level
<b>Soil:</b>	Calcareous clay with sub-alkaline mixture and organic substances
<b>Vine Training:</b>	Espalier
<b>Vine Age:</b>	19 years old
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	5,000 vines per hectare
<b>Total Production:</b>	15,000 bottles
<b>Vinification Process:</b>	The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification in stainless steel and concrete tanks at a controlled temperature of 82-86 °F.
<b>Aging Process:</b>	The wine is briefly aged in the bottle.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	The wine presents itself with a beautiful, currant red color. Its full nose recalls flowers, raspberries, and blackberries; in the mouth, it is balanced, velvety and enjoyably tannic.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Winemaker Comments:</b>	Lasarin incorporates all of the legacy of the noble Nebbiolo grape in a beautiful fruit-forward, balanced wine. A Barolo in blue jeans, so to speak.
<b>Cellaring:</b>	Up to 8 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	DIAM
<b>Food/Menu Pairing:</b>	Excellent with pasta dishes with light sauces, white meats, grilled meats, and fresh cheeses.