

PIEDMONT

MARCARINI

Owners: The Marchetti Family

Fast Facts

Vineyard surface:
49 acres (20 hectares)

Owner:
Manuel Marchetti

Winemaker:
Marcarini family and
Valter Bonetti

Established:
1850s

Location:
La Morra

Province:
Cuneo



THE HISTORY

Manuel Marchetti and his late wife, Luisa, have overseen the family winery since 1990, with Manuel responsible for sales & promotions, Luisa managed the vineyard and with consultant oenologist Armando Cordero orchestrating the wines.

Founded by Luisa's great-great-grandfather, the estate was one of 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 the 100-year-old Boschi di Berri, whose Dolcetto vines are the oldest in Italy, the only ones to have survived phylloxera and maintained original rootstock.

The building itself, adjoining a medieval tower, goes back to the 1700s, and the cool, ancient underground cellars provide an ideal environment for the wines' classic élevage.

Classic, in fact, is a keyword in the Marcarini philosophy. Ideally poised between traditional and modern, the wines are both voluptuous, embracing in style and with superb longevity, and have the blockbuster structure of Piedmont's best.

Today, the sixth generation, comprised of Andrea, Chiara, and Elisa Marchetti has begun to take an active role in the winery's activities.

Andrea received his degree in Business and Economics and now works with his father running the business side of the winery. Chiara is a chef with an eye

towards setting up a Marcarini restaurant at the family Agriturismo, and Elisa finished the University of Viticulture and Oenology Science, just like her mother did; today she takes care of the vineyards and wines.

THE TERROIR

The exceptional vineyards, all estate-owned, are the real heart of the winery. The excellent locations, steepness of the slopes and nature of the terrain, exposure to the sunlight, and exceptional microclimate, are not only conducive to making top wines but also to maintain non-aggressive, natural vineyard management. The total surface under vine is 49 of the estate's 62 acres.

The Marcarini vineyards are exclusively native, planted with grape types born and bred in the Langhe hills. The Nebbiolo grapes for Barolo grow within the 11-original nucleus, high on the rolling terroir of La Morra: two celebrated, contiguous crus, Brunate and La Serra, are close to the Marcarini home and winery.



BARBERA D'ALBA "CIABOT CAMERANO" DOC: 100% Barbera from vineyards located in La Morra and Neviglie, Piedmont. The vines are 17 and 27-years old and grow on calcareous clay with a high magnesium content. The vineyards are Espalier-trained and sit at an altitude of 984-1,247 feet above sea level. The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification takes place in stainless steel and concrete tanks at a controlled temperature. The wine is aged six to nine months in Slavonian oak casks. Deep garnet color with well-integrated acidity; round and well balanced.



BAROLO DEL COMUNE DI LA MORRA DOCG: 100% Nebbiolo from Marcarini's historic La Morra vineyards. This wine is crafted to represent the characteristics of the soils of the Tortonian area. The vines are 18 to 41-years old and have a density of 4,000 vines per hectare. The hand-picked grapes are selected in the vineyard. Vinification takes place in stainless steel and concrete tanks. The wine is aged for two years in Slavonian oak followed by six months of bottle aging. Beautiful garnet red with ruby reflections. Fresh elegant floral aromas, such as violet and rose. Long and intense finish. Very high drinkability, it can be enjoyed from release.



BAROLO "LA SERRA" DOCG: 100% Nebbiolo from the La Serra Cru in La Morra. The vines grow on soils low in organic material, but rich in minerals and microelement. Vinification takes place in stainless steel and concrete tanks followed by maceration on the skins for 3-4 weeks. The wine ages 24 months in Slavonian oak and six months in the bottle. Garnet red, with ruby reflections. The nose is fresh, elegant and persistent with notes of violets, rose, licorice and sweet spice.



BAROLO "BRUNATE" DOCG: 100% Nebbiolo from a single vineyard. The Brunate cru is one of the most famous in Barolo and expresses the elegance of La Morra to perfection. The vines are 32 and 41-years old and grow on calcareous clay with a high magnesium content. 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. The wine macerates for 30-40 days. The wine is aged 24 months in Slovenian oak barrels and bottle-ages 12 months. Intense garnet red color. It is rich, ample and persistent on the nose, with aromas of vanilla, sweet spices, tobacco, mountain hay, and forest floor.



DOLCETTO D'ALBA "BOSCHI DI BERRI" DOC: 100% Dolcetto from a single vineyard next to Berri, a small village in La Morra. Planted in the late 1800s, these 100-year-old plus European rootstock vines have survived due to their sandy

soil and particular microclimate. The pre-phyloxera, free-standing espalier, and Guyot trained vines to make this wine an aristocrat among Dolcettos. Harvested in September the grapes undergo classic red vinification in stainless steel. The wine is purposefully not aged in oak to preserve the wine's freshness. Intense, ample, and persistent bouquet of violets and raspberries.



DOLCETTO D'ALBA "FONTANAZZA" DOC: 100% Dolcetto from a single vineyard next to the Brunate and La Serra Crus. The 17 to 36-year old vines are grown at 1,050 feet above sea level, with South/Southwest exposure. The vineyard is composed of calcareous clay with a high magnesium content. Vinification in stainless steel and concrete tanks under controlled temperature. The wine ages in stainless steel and the bottle. The family deliberately chooses not to age it in wood. Ruby red with violet reflections. The intense, persistent bouquet shows appealing floral and fruity notes.



NEBBIOLO DELLE LANGHE "LASARIN" DOC: 100% Nebbiolo from vineyards located in Neviglie and La Morra. The vineyards face South/Southwest and sit at an altitude of 1,050 feet above sea level on calcareous clay with a sub-alkaline mixture and organic substances. The 19-year old vines have a density of 5,000 vines per hectare. The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification takes place in stainless steel and concrete tanks at a controlled temperature. The wine is briefly aged in the bottle.



MOSCATO D'ASTI DOCG: 100% Moscato Bianco from vineyards located in Neviglie. The vineyards face South/Southwest and sit at an altitude of 886 feet above sea level on calcareous clay with a sub-alkaline mixture and organic substances. The 18 and 39-year old vines have a density of 5,000 vines per hectare. Vinification takes place in stainless steel tanks. and the wine does not sojourn in wood. Brilliant straw yellow with a delicate white froth that evolves into a very fine perlage. Its full nose is aromatic, floral and fruity as well as intense and persistent.



BAROLO CHINATO: 75% Nebbiolo and 25% an infusion of aromatic herbs and china bark (Cinchona calisaya). The Nebbiolo grapes come from the Brunate and La Serra vineyards. The wine is made by infusing China Calissaya bark and several aromatic alpine herbs in aged Barolo. Afterward, the wine is aged for 24 months in Slovenian oak barrels. This wine can be enjoyed as a meditation wine, on its own, as an aperitif or as a digestive. Amber-colored with ruby-red reflections. It has a spicy, intense and persistent nose with sweet yet pleasingly bitterish flavors.