



# Marcarini

## Barbera d'Alba "Ciabot Camerano" DOC 2019



|                              |  |
|------------------------------|--|
| <b>Grapes:</b>               | 100% Barbera   |
| <b>Region:</b>               | Piedmont   |
| <b>Vineyards:</b>            | From a vineyard located in La Morra and Neviglie   |
| <b>Exposure:</b>             | Southeast/South/Southwest  |
| <b>Altitude:</b>             | 300-380 meters (984-1,247 feet) above sea level  |
| <b>Soil:</b>                 | Calcareous clay with high magnesium content  |
| <b>Vine Training:</b>        | Espalier   |
| <b>Vine Age:</b>             | 17 and 27 years old  |
| <b>Time of Harvest:</b>      | Late September   |
| <b>Vine Density:</b>         | 4,000 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 under a controlled temperature of 86 °F.  |
| <b>Aging Process:</b>        | The wine is aged six to nine months in Slavonian oak casks.  |
| <b>Alcohol Content:</b>      | 13.50%   |
| <b>Tasting Notes:</b>        | On the nose the bouquet is broad, characteristic, complex and very persistent. On the palate the wine is austere and warm flavor with remarkable robustness, balanced and harmonious turns sweet with a pleasant sapidity. |
| <b>Winemaker:</b>            | Marcarini family and Valter Bonetti  |
| <b>Cellaring:</b>            | Up to 10 years, best when young  |
| <b>Bottled:</b>              | Autumn   |
| <b>Closure:</b>              | DIAM   |
| <b>Food/Menu Pairing:</b>    | This wine is perfectly accompanied by important traditional meat dishes: it is superb with braised beef, game and aged cheese  |

Vegan Friendly, Not Certified