



Marcarini



Barolo "Brunate" DOCG 2016

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyards:	From La Morra and Barolo
Exposure:	South
Altitude:	300 meters (984 feet) above sea level
Soil:	Calcareous clay with high magnesium content
Vine Training:	Free-standing espalier with "Guyot" pruning
Vine Age:	32 and 41 years old
Time of Harvest:	Mid-October
Vine Density:	4,000 vines per hectare
Total Production:	22,500 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. The wine macerates for 30-40 days.
Aging Process:	The wine is aged 24 months in Slovenian oak barrels and bottle-ages 12 months
Alcohol Content:	14.00%
Tasting Notes:	Garnet color with slight orange reflections. An austere and imposing example of this cru displaying characteristic power and strength. Its classic style excites the nose with marvelous spice, tobacco, and dry rose scents.
Winemaker:	Marcarini family and Valter Bonetti
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

Certified Organic
Vegan Friendly, Not Certified