



# Marcarini



## Barolo del Comune di La Morra DOCG 2017

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From Marcarini's historic La Morra vineyards
<b>Exposure:</b>	South/Southwest
<b>Altitude:</b>	300-380 meters above sea level
<b>Soil:</b>	Calcareous, argillaceous with magnesium content
<b>Vine Training:</b>	Free-standing espalier with "Guyot" pruning
<b>Vine Age:</b>	16-39 years old
<b>Year Planted:</b>	From 1978 to 2001
<b>Time of Harvest:</b>	Mid-October
<b>Vine Density:</b>	4,000 vines per hectare
<b>Vinification Process:</b>	The hand-picked grapes are selected in the vineyard. Vinification takes place in stainless steel and concrete tanks.
<b>Aging Process:</b>	The wine is aged for two years in Slavonian oak followed by six months of bottle aging.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Beautiful garnet red with ruby reflections. it presents a rich fresh bouquet, elegant dominated by floweriness, with memories of flower petals, such as violets and rose Long and intense finish.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Cellaring:</b>	Very high drinkability, it can be enjoyed from release
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	This wine is perfectly accompanied by important traditional meat dishes

Vegan Friendly, Not Certified