



Marcarini



Nebbiolo delle Langhe "Lasarin" DOC 2019

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| Grapes: | 100% Nebbiolo |
| Region: | Piedmont |
| Vineyards: | From vineyards located in Neviglie and La Morra |
| Exposure: | South/Southwest |
| Altitude: | 320 meters (1,050 feet) above sea level |
| Soil: | Calcareous clay with sub-alkaline mixture and organic substances |
| Vine Training: | Espalier |
| Vine Age: | 19 years old |
| Time of Harvest: | Late September |
| Vine Density: | 5,000 vines per hectare |
| Total Production: | 15,000 bottles |
| Vinification Process: | 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. |
| Aging Process: | The wine is briefly aged in the bottle. |
| Alcohol Content: | 13.50% |
| Tasting Notes: | 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. |
| Winemaker: | Marcarini family and Valter Bonetti |
| Cellaring: | Up to 8 years |
| Bottled: | Spring |
| Closure: | DIAM |
| Food/Menu Pairing: | Excellent with pasta dishes with light sauces, white meats, grilled meats, and fresh cheeses. |

Vegan Friendly, Not Certified