



# Marcarini



## Barolo "Brunate" DOCG 2017

|                              |   |
|------------------------------|---|
| <b>Grapes:</b>               | 100% Nebbiolo   |
| <b>Region:</b>               | Piedmont  |
| <b>Vineyards:</b>            | From La Morra and Barolo  |
| <b>Exposure:</b>             | South   |
| <b>Altitude:</b>             | 300 meters (984 feet) above sea level   |
| <b>Soil:</b>                 | Calcareous clay with high magnesium content   |
| <b>Vine Training:</b>        | Free-standing espalier with "Guyot" pruning   |
| <b>Vine Age:</b>             | 32 and 41 years old   |
| <b>Time of Harvest:</b>      | Mid-October   |
| <b>Vine Density:</b>         | 4,000 vines per hectare   |
| <b>Total Production:</b>     | 22,500 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. The wine macerates for 30-40 days.          |
| <b>Aging Process:</b>        | The wine is aged 24 months in Slovenian oak barrels and bottle-ages 12 months   |
| <b>Alcohol Content:</b>      | 14.00%  |
| <b>Tasting Notes:</b>        | 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. |
| <b>Winemaker:</b>            | Marcarini family and Valter Bonetti   |
| <b>Cellaring:</b>            | Up to 20 years  |
| <b>Bottled:</b>              | Spring-Autumn   |
| <b>Closure:</b>              | Cork  |
| <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   |

**Certified Organic**  
**Vegan Friendly, Not Certified**