



Marcarini



Dolcetto d'Alba "Boschi di Berri" DOC 2020

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| Grapes: | 100% Dolcetto |
| Region: | Piedmont |
| Vineyards: | From a single vineyard next to Berri, a small village part of La Morra |
| Exposure: | West |
| Altitude: | 400 meters (1,312 feet) above sea level |
| Soil: | Clay with high magnesium content |
| Vine Training: | Espalier |
| Vine Age: | 100+ years old |
| Time of Harvest: | Mid-September |
| Vine Density: | 4,400 vines per hectare |
| Total Production: | 2,400 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 82-86 °F. |
| Aging Process: | The wine is purposefully not aged in oak to preserve the wine's freshness |
| Alcohol Content: | 12.50% |
| Tasting Notes: | Intense, ample, and persistent bouquet of violets and raspberries. A silky-textured palate, almost velvety, reminiscent of ripe cherries and red currant. Extremely appealing, structured, and balanced. |
| Winemaker: | Marcarini family and Valter Bonetti |
| Cellaring: | Up to 10 years |
| Bottled: | Spring |
| Closure: | DIAM |
| Food/Menu Pairing: | This wine is best when accompanied by cold and warm hors d'oeuvres as well as by pasta dishes, roasts, white meat and fresh cheeses |

Vegan Friendly, Not Certified