



Marcarini



Barolo "Brunate" DOCG 2018

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:	Early 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 for harvest. Vinification in stainless steel and concrete tanks under a controlled temperature of 86 °F (30 °C).
Aging Process:	The wine ages 24 months in Slavonian oak barrels.
Alcohol Content:	
Tasting Notes:	Garnet red with ruby reflections. A rich, ample and persistent nose, with hints of vanilla, sweet spice, tobacco, mountain hay and forest floor.
Winemaker:	The Marcarini family and Valter Bonetti
Cellaring:	Up to 20 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	This wine is perfectly accompanied by traditional meat dishes: it is superb with braised beef, game and aged cheese.

Vegan Friendly, Not Certified