



# Marcarini



## Dolcetto d'Alba "Boschi di Berri" DOC 2021

<b>Grapes:</b>	100% Dolcetto
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From a single vineyard next to Berri, a small village part of La Morra
<b>Exposure:</b>	West
<b>Altitude:</b>	400 meters (1,312 feet) above sea level
<b>Soil:</b>	Clay with high magnesium content
<b>Vine Training:</b>	Espalier
<b>Vine Age:</b>	100+ years old
<b>Time of Harvest:</b>	early september
<b>Vine Density:</b>	4,400 vines per hectare
<b>Total Production:</b>	2,400 bottles
<b>Vinification Process:</b>	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 82-86 °F (27-30 °C.)
<b>Aging Process:</b>	The wine ages in stainless steel for 9 months followed by three months in bottle.
<b>Alcohol Content:</b>	
<b>Tasting Notes:</b>	Magnificent, intense ruby red with reflections ranging between fuchsia and violet, whose aromas you also find on the nose accompanied by raspberries. Intense, ample and persistent nose and warm, enveloping, almost velvety plate with flavors of ripe cherries and currants.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	DIAM
<b>Food/Menu Pairing:</b>	This wine is best when accompanied by cold and warm hors d'oeuvres as well as by pasta dishes, roasts, white meat and mild cheese.

Vegan Friendly, Not Certified