



# Marcarini



## Nebbiolo delle Langhe "Lasarin" DOC 2021

|                              |   |
|------------------------------|---|
| <b>Grapes:</b>               | 100% Nebbiolo   |
| <b>Region:</b>               | Piedmont  |
| <b>Vineyards:</b>            | From vineyards located in Barolo and in Neviglie  |
| <b>Exposure:</b>             | South/Southwest   |
| <b>Altitude:</b>             | 320 meters (1,050 feet) above sea level   |
| <b>Soil:</b>                 | Calcareous clay with sub-alkaline mixture and organic substances  |
| <b>Vine Training:</b>        | Espalier  |
| <b>Vine Age:</b>             | 19 years old  |
| <b>Time of Harvest:</b>      | mid setember  |
| <b>Vine Density:</b>         | 5,000 vines per hectare   |
| <b>Total Production:</b>     | 15,000 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 at a controlled temperature of 82-86 °F. (27-30 °C). |
| <b>Aging Process:</b>        | The wine ages in stainless steel and bottle. The family deliberately chose not to age it in oak.  |
| <b>Alcohol Content:</b>      |   |
| <b>Tasting Notes:</b>        | Garnet red with ruby reflections and a vast nose with floral aromas and notes of small berries Dry, balanced, harmonious and velvety palate, with lovely tannins.                             |
| <b>Winemaker:</b>            | Marcarini family and Valter Bonetti   |
| <b>Cellaring:</b>            | Up to 8 years   |
| <b>Bottled:</b>              | Spring  |
| <b>Closure:</b>              | DIAM  |
| <b>Food/Menu Pairing:</b>    | Excellent with pasta with light sauces, white meat, grilled meat, and mild cheese.  |

Vegan Friendly, Not Certified