



# Marcarini

*Azienda Agricola*



## Barolo "La Serra" DOCG 2015

<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From La Serra in La Morra
<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>	Espalier
<b>Vine Age:</b>	17 and 27 years
<b>Time of Harvest:</b>	Mid-October
<b>Vine Density:</b>	4,000 vines per hectare
<b>Total Production:</b>	17,000 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 under a controlled temperature of 86 °F. Maceration on the skins for three to four weeks.
<b>Aging Process:</b>	The wine is aged for two years in Slavonian oak and six months in stainless steel.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Garnet color with slight orange reflections, a shade or two deeper than the Brunate; the bouquet is typical of the La Serra cru, floral (rose and violet petals, mountain flowers), ethereal, appealing and intense; dry, full and sturdy on the palate, austere yet velvety, extremely well balanced.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Winemaker Comments:</b>	A very elegant and less structured Barolo, but always generous and rich with intense, ethereal bouquets.
<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

