



Marcarini

Azienda Agricola



Dolcetto d'Alba "Boschi di Berri" DOC 2017

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 aged two to three months in Slovenian Oak large barrels and eight months in stainless steel
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

