



Marcarini

Azienda Agricola



Nebbiolo delle Langhe “Lasarin” DOC 2017

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyards:	From vineyards located in Barolo and in Neviglie
Exposure:	South/Southwest
Altitude:	320 meters (1,050 feet) above sea level
Soil:	Calcareous clay with sub-alkaline mixture and organic substances
Vine Training:	Espalier
Vine Age:	19 years old
Time of Harvest:	Late September
Vine Density:	5,000 vines per hectare
Total Production:	15,000 bottles
Vinification Process:	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.
Aging Process:	The wine is briefly aged in the bottle.
Alcohol Content:	13.50%
Tasting Notes:	The wine presents itself with a beautiful, currant red color. Its full nose recalls flowers, raspberries, and blackberries; in the mouth, it is balanced, velvety and enjoyably tannic.
Winemaker:	Marcarini family and Valter Bonetti
Winemaker Comments:	Lasarin incorporates all of the legacy of the noble Nebbiolo grape in a beautiful fruit-forward, balanced wine. A Barolo in blue jeans, so to speak.
Cellaring:	Up to 8 years
Bottled:	Spring
Closure:	DIAM
Food/Menu Pairing:	Excellent with pasta dishes with light sauces, white meats, grilled meats, and fresh cheeses.

