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Barolo Del Comune di La Morra DOCG

Marcarini is located in the heart of La Morra, a quaint hilltop village with a population of 2,758, surrounded on all sides by perfectly manicured hillside vineyards. The building goes back to the 1700s and is connected to a medieval tower. The winery's historic cool, underground cellars are ideal for classic élevage. The exquisite Marcarini range features an embracing style, outstanding longevity and that blockbuster structure Piedmont is famous for. Marcarini, founded in the 1850s, was among the very first in the Langhe area to designate single vineyards on its labels - as early as the 1950s. In fact, Boschi di Berri Pre-Fillossera, one of its historic crus, is over 150 years old and planted with rare, pre-Phylloxera Dolcetto vines. All their vineyards are estate-owned in some of the most sought-after areas of the region known for winemaking excellence. These wonderful locations, the steepness of the slopes, the nature of the terrain, sun exposure and exceptional microclimate are not only conducive to top wines, but to non-aggressive, natural vineyard management. Vineyard surface covers 42 of the estate's total 62 acres (17 and 25 hectares respectively). In 2015, Marcarini decided to make a new Barolo that best represented the unique terroir of the La Morra area and its Tortonian soils. The goal was to maintain their traditional style, but to make an elegant wine that reaches its peak in a shorter amount of time. The result is a Barolo wine that is more approachable and enjoyable at a young age.

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 93

2016: 95



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected
Fermentation temperature:	27 °C (80.6 °F)
Maceration technique:	Submerged Cap Maceration
Length of maceration:	up to 45 days after fermentation
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Oak barrels
Container size:	22-45 HL
Container age:	From 10 to 50 Years Old
Type of oak:	Slavonian
Bottling period:	July
Aging before bottling:	24 months
Aging in bottle:	6 months
Closure:	Natural cork



Organic:	No
Vineyard location:	La Morra
Soil composition:	Calcareous clay with magnesium content
Vine training:	Espalier
Altitude:	300-380 meters (984-1,247 feet) above sea level
Vine density:	4,000 vines per hectare
Exposure:	Southern, southwestern
Years planted:	1978-2001
Time of harvest:	Mid-October

Tasting Notes and Food Pairings

Tasting notes:	A beautiful garnet red enriched with ruby reflections. On the nose it presents a rich fresh bouquet, elegant, dominated by floral aromas, such as violets and roses petals. Long and intense.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with all meat dishes and aged cheese.
Aging potential:	20 years
Alcohol:	14%
Winemaker:	The Marcarini family and Valter Bonetti