



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo La Serra DOCG

A historic wine cru with soils rich in minerals and microelements capable of producing wines with great color, finesse, and flavor with smoother tannins. The area benefits from cool and dry breezes. Ripening takes longer, favoring subtlety. Marcarini's La Serra Barolo ages at least twenty-four months in oak and six months in stainless steel. Generous aromas with classic and noble aromas.

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**Wine exported to:** Bermuda, Canada, USA, Puerto Rico, Australia, Austria

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## Most recent awards

**KERIN O'KEEFE:** 95

**VINOUS:** 94

**JAMES SUCKLING:** 95

**WINE ENTHUSIAST:** 94 Cellar Selection

**WINE SPECTATOR:** 91

**IAN D'AGATA:** 95 Italian Wines of the Year 2023

**WINE AND SPIRITS:** 90

**VINOUS MEDIA:** 92

**WINE & SPIRITS:** 93

**WINE ADVOCATE:** 90

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel, concrete tanks
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected yeast
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 In Oak + 6 Months in Stainless Steel
Aging in bottle:	6 Months
Closure:	Natural Cork



Organic:	No
Vineyard location:	La Morra, Piedmont
Vineyard size:	3.5 hectares (8.65 acres)
Soil composition:	Calcareous clay with high magnesium content
Vine training:	Espalier
Altitude:	300 meters (984 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	70 q/he
Exposure:	Southern
Years planted:	1992, 2002
Age of vines:	17 and 27 years old
Time of harvest:	Mid October
First vintage of this wine:	1960s
Total yearly production (in bottles):	17,000

## Tasting Notes and Food Pairings

Tasting notes:	Very elegant and apparently less structured wines, but always generous and rich with intense, ethereal bouquets.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Perfect with flavorful traditional meat dishes. It is superb with braised beef, game and aged cheese.
Aging potential:	20+ years

Alcohol:

Alc. cont. 14% by vol.

Winemaker:

The Marcarini family and Valter Bonetti

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