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Experience Italy in a Wine glass



Barolo La Serra 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). 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.

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

Most recent awards

WINE ENTHUSIAST: 95

JAMES SUCKLING: 97

VINOUS: 93

WINE ADVOCATE: 90

WINE SPECTATOR: 92

WINE & SPIRITS: 90



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

Vineyard

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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