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Experience Italy in a Wine glass



Chinato

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). Barolo Chinato's history dates back to the late nineteenth century. Marcarini's time-honored recipe includes the infusion of China Calisaya bark and several mountain herbs in Barolo wine. At one time, it was used to cure sickness. This wine-based elixir ages for a long period in oak and has a pronounced flavor. An excellent meditation wine.

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

Most recent awards

WINE ENTHUSIAST: 90

JAMES SUCKLING: 90

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:	Nebbiolo (Barolo) and an infusion of herbs and China bark
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:	Bentonite after removing herbs
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 + 12 Months in Stainless Steel + 1 Month of infusion

Aging in bottle:	None
Closure:	Diam

Vineyard

Organic:	No
Vineyard location:	La Morra and Barolo, Piedmont
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
First vintage of this wine:	Before 1900
Total yearly production (in bottles):	4,500

Tasting Notes and Food Pairings

Tasting notes:	Aged for a long period in oak barrels, this aromatized wine becomes a low-alcohol "elixir," amber-colored and with ruby-red reflections. Its spicy, intense and persistent nose and the bittersweet taste of the China bark make it a lovely and inviting wine. A rare specialty for connoisseurs!
Serving temperature:	.

Food pairings:

There are various excellent ways to serve Barolo Chinato Marcarini: mixed with mineral water and ice, as an aperitif; neat, as a delicate after-dinner liqueur; or warmed up and served with orange peel, when it becomes the ideal drink for frosty winter evenings. Not just a meditation wine, Barolo Chinato is a fantastic companion with dark chocolate desserts.

Alcohol:

Alc. cont. 16% by vol.

Winemaker:

The Marcarini family and Valter Bonetti