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Dolcetto d'Alba Boschi di Berri Pre-Fillossera DOC

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). Not your everyday Dolcetto d'Alba: the grapes are grown in a century-old pre-Phylloxera vineyard, making it a rare ungrafted gem, thanks to particularly sandy soil, in which the parasite cannot thrive. Boschi di Berri is vinified in stainless steel and aged four to six months in large oak barrels. This magnificent wine features layers of aromas and a warm velvety palate, bursting with fruit. A lovely wine to cellar, even for several years.

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

Most recent awards

JAMES SUCKLING: 91

WINE & SPIRITS: 90

WINE SPECTATOR: 90

WINE ENTHUSIAST: 92

VINOUS: 88



Winemaking and Aging

Grape Varieties:	100% pre-Phylloxera Dolcetto
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)
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Oak barrels
Container size:	20 HI
Container age:	More than 50 years old
Type of oak:	Slavonian
Bottling period:	July
Aging before bottling:	2-3 months Oak + 8 Months Stainless Steel

Aging in bottle: 2 Months

Closure: Diam

Vineyard

Organic: No

Vineyard location: La Morra, Piedmont

Vineyard size: .5 hectares (1.25 acres)

Soil composition: Clay with high magnesium content

Vine training: Espalier

Altitude: 400 meters (1,312 feet) above sea level

Vine density: 4,400 vines per hectare

Yield: 40 q/ha

Exposure: Western

Years planted: Before 1900

Age of vines: over 100 years old

Time of harvest: Mid September

First vintage of this wine: Before 1900

Total yearly production (in bottles): 2,400

Tasting Notes and Food Pairings

Tasting notes:	Magnificent, intense ruby red with fuchsia and violet reflections. Intense, ample and persistent aromas of violets and raspberries. Silky-textured palate, almost velvety, reminiscent of ripe cherries and redcurrant, extremely appealing, structured and balanced.
Serving temperature:	Best served at 14-16 °C (57.2-60.8 °F).
Food pairings:	This important wine is well accompanied by cold and warm hors d'oeuvres as well as by pasta dishes, roasts, white meat and fresh cheeses. It ages well in the bottle for several years.
Aging potential:	10 - 20 years
Alcohol:	Alc. cont. 12.5% by vol.
Winemaker:	The Marcarini family and Valter Bonetti