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Dolcetto d'Alba Fontanazza 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). A native Piedmont variety, first documented in the late eighteenth century. It has always been a favorite in the Langhe for its soft, round fruitiness, firm body, fresh acidity and easy-to-drink character. Dolcetto has naturally low tannins but excellent structure and extremely pleasing, fragrant aromas. This no-oak version deliberately maximizes freshness, fruit and early appeal.

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

Most recent awards

JAMES SUCKLING: 93

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GAMBERO ROSSO: 3 Bicchieri



Winemaking and Aging

Grape Varieties:	100% 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:	Stainless steel
Container size:	50 HI
Bottling period:	March

Aging before bottling:	6 Months in Stainless Steel
Aging in bottle:	2 Months
Closure:	Diam

Vineyard

Organic:	No
Vineyard location:	La Morra, Piedmont
Vineyard size:	1.5 hectares (3.7 acres)
Soil composition:	Calcareous clay with high magnesium content
Vine training:	Espalier
Altitude:	320 meters (1,050 feet) above sea level
Vine density:	4,400 vines per hectare
Yield:	85 q/ha
Exposure:	Southern
Years planted:	1983, 2002
Age of vines:	17-36 years old
Time of harvest:	Early September
First vintage of this wine:	1960s
Total yearly production (in bottles):	8,000

Tasting Notes and Food Pairings

Tasting notes:	Magnificent ruby red with violet reflections; intense, persistent bouquet shows appealing floral and fruity notes, sweet spice; these are confirmed on the palate and sustained by good acidity and a sweet almond finish.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	With its characteristics, the Dolcetto “Fontanazza” is an excellent companion to every dish of Italian and international cuisines.
Aging potential:	2 - 6 years
Alcohol:	Alc. cont. 12.5% by vol.
Winemaker:	The Marcarini family and Valter Bonetti