



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



## Langhe Nebbiolo Lasarin 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). Lasarin is produced from Marcarini's youngest Nebbiolo vineyards in Neviglie. The younger vines of this noble variety lead to wines with great freshness and immediate appeal. The grapes macerate for about ten days and the wine aged in stainless steel to preserve the wine's natural acidity and fragrance. Particularly food friendly.

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

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## Most recent awards

**KERIN O'KEEFE:** 91

**JAMES SUCKLING:** 91

**GOURMET TRAVELLER MAGAZINE:** 93

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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)
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	50 HI
Bottling period:	May
Aging before bottling:	8 Months in Stainless Steel
Aging in bottle:	2 Months
Closure:	Diam



## Vineyard

Organic:	No
Vineyard location:	La Morra and Neviglie, Piedmont
Vineyard size:	2 hectares (5 acres)
Soil composition:	Calcareous clay with sub-alkaline mixture and organic substances
Vine training:	Espalier
Altitude:	320 meters (1,050 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	85 q/ha
Exposure:	Southern and southwestern
Years planted:	2000, 2003, 2015, 2019
Age of vines:	0- 19 years old
Time of harvest:	Late September
First vintage of this wine:	1980s
Total yearly production (in bottles):	15,000



## Tasting Notes and Food Pairings

Tasting notes:	Its full nose recalls flowers, raspberries and blackberries. On the palate, it is dry, balanced, velvety and enjoyably tannic, a legacy of the noble Nebbiolo grape.
Serving temperature:	Best served at 14-16 °C (57.2-60.8 °F).
Food pairings:	Even if “Lasarin” pairs well with all types of cuisine, it is particularly exalted by pasta dishes without too much sauce, white meat, grilled meat and fresh cheeses.
Aging potential:	3 - 8 years

Alcohol:

Alc. cont. 13,5% by vol.

Winemaker:

The Marcarini family and Valter Bonetti

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