Marcarini

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barbera d'Alba DOC

Barbera d'Alba "Ciabot Camerano" 2024

VARIETALS
100% Barbera

VINEYARD PHILOSOPHY
Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
3 ha	South, Southwest, Southeast	300 - 380 Meters	Hilly	Calcareous and argillaceous, with notable magnesium content.

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,000 vines per hectare	Free-standing espalier with Guyot pruning	25 Years

CLIMATE
2024 was marked by heavy rainfall, but diligent vineyard work prevented downy mildew. Grapes arrived at the cellar fresh and healthy, with vibrant acidity and lively aromas, foreshadowing wines of great finesse.

HARVEST PERIOD
Hand-picked on October 2nd.

VINIFICATION
Fermented for eight days at 26°C to capture clear aromas and a solid structure. After malolactic fermentation, the wine matures six months in 25-hl Slavonian oak casks, undergoes light clarification, and is bottled at the end of August.

AGING
6 month in barrels, then 3 months in bottle.

LONGEVITY
8 Years

OF BOTTLES PRODUCED
15,000

FIRST VINTAGE PRODUCED
1960s

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
13%	5.87 g/l pH 3.4	28.1 g/l	<0.1 g/l

TASTING & PAIRINGS
Appearance: Intense garnet red with warm ruby reflections.
Nose: Round, fruity Barbera, balanced between oakiness and classic acidity.
Palate: Austere yet warm, robust and balanced, evolving to a sweet, pleasantly savory finish.
Pairings: Pairs well with meat dishes, from starters to main courses, white or red.
Serving Temperature: 60°F

AVAILABLE FORMATS
750 ml

volio

@volioimports • volioimports.com