

Marcarini

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Barolo DOCG



Barolo Brunate 2021

VARIETALS

100% Nebbiolo

VINEYARD PHILOSOPHY

Sustainable

VINEYARD NAME

Brunate

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
4.5 ha	South	300 Meters	Hilly	Calcareous clay rich in magnesium.

YIELD	DENSITY	CULTIVATION	VINE AGE
6,500, then Selection of the Best 30%	4,000 vines per hectare	Free-standing espalier with Guyot pruning	Between 1978 - 2009

CLIMATE

Spring 2021 was cold with late frost. Irregular rains followed, then a warm summer. Dry, breezy September allowed slow, steady ripening.

HARVEST PERIOD

Hand-picked on October 11th and 12th.

VINIFICATION

Fermentation occurs at 26–27°C, followed by 45 days of submerged cap maceration with simultaneous malolactic fermentation. After a short stainless steel rest, the wine ages in barrels for two years starting in early summer.

AGING

The wine ages two years in old Slavonian oak, followed by one year in bottle.

LONGEVITY

30-40 Years

OF BOTTLES PRODUCED

10,000

FIRST VINTAGE PRODUCED

1960s

ANALYTICAL DATA

ABV	NET DRY EXTRACT
14% Alc./Vol.	28.3 g/l

TASTING & PAIRINGS

Appearance: Garnet red with ruby highlights.

Nose: Rich and ample, persistent, with notes of sweet spices, tobacco, hay, and undergrowth.

Palate: The body is full, with firm tannins supporting a broad structure, complemented by pleasant acidity.

Pairings: Traditional meat dishes: excellent with braised beef, game, and aged cheeses.

Serving Temperature: 65-68°F



James Suckling
99PTS

AVAILABLE FORMATS

750 ml



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