

Marcarini

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Barolo DOCG



Barolo del Comune di La Morra 2021

VARIETALS

100% Nebbiolo

VINEYARD PHILOSOPHY

Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
5 ha	South and Southwest	300-380 Meters	Hilly	Calcareous clay rich in magnesium.

YIELD	DENSITY	CULTIVATION	VINE AGE
6,500 kg per hectare	4,000 vines per hectare	Free-standing espalier with Guyot pruning	Between 1978 - 2009

CLIMATE

Spring 2021 was cold and affected by a late frost. The season continued with irregular rainfall and a warm, moderate summer. A dry, breezy September promoted slow, even ripening, ensuring balanced grapes and healthy water reserves.

HARVEST PERIOD

Hand-picked October 11th and 15th.

VINIFICATION

Fermentation occurs at 26–27°C, followed by 15 days of submerged cap maceration with simultaneous malolactic fermentation. After a short period in stainless steel, the wine ages in barrels for two years starting in early summer.

AGING

The wine ages two years in old Slavonian oak, followed by six months in bottle.

LONGEVITY

20 Years

OF BOTTLES PRODUCED

32,000

FIRST VINTAGE PRODUCED

2015

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14%	5.73 g/l pH 3.6	26.7 g/l	<0.4 g/l

TASTING & PAIRINGS

Appearance: Garnet red with ruby highlights.

Nose: Aromas of liquorice, flowers, and red fruit evolving over 10 years.

Palate: The palate is round with pleasant, elegant tannins.

Pairings: Traditional meat dishes.

Serving Temperature: 65-68°F



Decanter
94PTS

James Suckling
91PTS

Vinous
91PTS

AVAILABLE FORMATS

750 ml



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