

Marcarini

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Barolo DOCG



Barolo La Serra 2021

VARIETALS

100% Nebbiolo

VINEYARD PHILOSOPHY

Sustainable

VINEYARD NAME

La Serra

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
4 ha	South	380 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 1992 - 2009

CLIMATE

Spring 2021 was cold, with 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 13th and 15th.

VINIFICATION

Fermentation takes place at 26–27°C, followed by 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 of bottle aging.

LONGEVITY

30-40 Years

OF BOTTLES PRODUCED

8,000

FIRST VINTAGE PRODUCED

1960s

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14%	5.43 g/l pH 3.57	26.6 g/l	<0.4 g/l

TASTING & PAIRINGS

Appearance: Garnet red with ruby reflections.

Nose: Ethereal, fresh, elegant, and persistent, with notes of violet, rose, licorice, and sweet spices.

Palate: The tannins are broad, filling the cheeks and gradually reach the palate's apex.

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

Serving Temperature: 65-68°F



Wine Enthusiast
96PTS

James Suckling
95PTS

Vinous
94PTS

AVAILABLE FORMATS

750 ml



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