

Marcarini

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Dolcetto d'Alba DOC



Dolcetto d'Alba "Boschi di Berri" 2024

VARIETALS

100% Dolcetto

VINEYARD PHILOSOPHY

Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
0.5 ha	West	400 Meters	Hilly	Medium-plastic, loamy soil

YIELD	DENSITY	CULTIVATION	VINE AGE
Changes Every Year	4,400 vines per hectare	Free-standing espalier with Guyot pruning	130+

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 September 17th.

VINIFICATION

Fermentation lasts about seven days to fully extract fruit and structure. After malolactic fermentation, the wine ages six months in a 40-year-old Slavonian oak barrel, allowing tannins to mature without woody notes, preserving its distinctive profile and natural smoothness.

AGING

Seven months in stainless steel, followed by two months in old oak barrels and three months in bottle.

LONGEVITY

15+ Years

OF BOTTLES PRODUCED

2,000

FIRST VINTAGE PRODUCED

1960s

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
12.5	5.61 g/l pH 3.55	25.9 g/l	<0.4 g/l

TASTING & PAIRINGS

Appearance: Intense ruby red with fuchsia and violet reflections.
Nose: Reminiscent of violets and raspberries, intense, ample, and persistent.

Palate: Warm, enveloping, and almost velvety, with pleasant notes of ripe cherries and currants.

Pairings: Being the last Dolcetto to survive phylloxera, it is now a meditation wine. It pairs well with starters, first courses, fish, and white meat.

Serving Temperature: 60°F



James Suckling
94PTS

AVAILABLE FORMATS

750 ml



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