

# Marcarini

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Langhe Nebbiolo DOC



## Langhe Nebbiolo "Lasarin" 2024

### VARIETALS

100% Nebbiolo

### VINEYARD PHILOSOPHY

Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2.5 ha	South and Southwest	300-380 Meters	Hilly	Calcareous clay with sub-alkaline composition and organic matter.

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,000 vines per hectare	Free-standing espalier with Guyot pruning	3 - 9 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 and 3rd.

### VINIFICATION

Fermentation at 25°C enhances aromatics while preserving the fruit's finesse. After malolactic fermentation, Nebbiolo ages solely in stainless steel, maintaining its varietal elegance and a taut, fresh, and precise profile.

### AGING

Aged in stainless steel and bottle, this Nebbiolo is never oaked, preserving its fresh, precise, and elegant varietal character.

### LONGEVITY

8 Years

### # OF BOTTLES PRODUCED

20,000

### FIRST VINTAGE PRODUCED

1960s

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
13%	5.39 g/l pH 3.5	26.3 g/l	<0.1 g/l

### TASTING & PAIRINGS

Appearance: Garnet red with ruby highlights.

Nose: Nebbiolo with pure, unmasked aromas of flowers, red fruits, and spice.

Palate: Dry, balanced, and harmonious, with a velvety texture and a pleasant tannic finish.

Pairings: Pairs beautifully with pasta in light sauces, white and grilled meats, and fresh cheeses.

Serving Temperature: 60°F



Wine Enthusiast  
92PTS

James Suckling  
91PTS

Jeb Dunnuck  
90PTS

AVAILABLE FORMATS  
750 ml



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