

Marcarini

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Dolcetto d'Alba DOC



Dolcetto d'Alba "Fontanazza" 2025

VARIETALS
100% Dolcetto

VINEYARD PHILOSOPHY
Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 ha	South	320 Meters	Hilly	Calcareous and argillaceous, with notable magnesium content.
YIELD	DENSITY	CULTIVATION	VINE AGE	
9,000 kg per hectare	4,400 vines per hectare	Free-standing espalier with Guyot pruning	Between 1983 - 2002	

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 13th.

VINIFICATION
Alcoholic fermentation is conducted at 25 °C for six days to enhance aromatic extraction. The wine then remains in stainless steel tanks for malolactic fermentation, followed by light clarification and filtration before bottling in February.

AGING
6 months in stainless steel, followed by 2 months in the bottle.

LONGEVITY
6 Years

OF BOTTLES PRODUCED
6,000

FIRST VINTAGE PRODUCED
1960s

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
12.5	5.85 g/l - pH 3.6	31.6 g/l	<0.4 g/l

TASTING & PAIRINGS
Appearance: Ruby red with violet reflections.
Nose: Intense, persistent bouquet with floral and strawberry notes.
Palate: A fruity, juicy wine with lively acidity and a subtle touch of natural tannins.
Pairings: Tomato-based recipes, sushi, and pizza.
Serving Temperature: 60°F



AVAILABLE FORMATS
750 ml



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