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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