

# Marcarini

COUNTRY  
Italy

REGION  
Piedmont

APPELLATION  
Barbera d'Alba DOC



## Barbera d'Alba "Ciabot Camerano" 2024

VARIETALS  
100% Barbera

VINEYARD PHILOSOPHY  
Sustainable

| SIZE                 | ASPECT                      | ALTITUDE                                  | TERRAIN  | SOIL TYPE                                                    |
|----------------------|-----------------------------|-------------------------------------------|----------|--------------------------------------------------------------|
| 3 ha                 | South, Southwest, Southeast | 300 - 380 Meters                          | Hilly    | Calcareous and argillaceous, with notable magnesium content. |
| YIELD                | DENSITY                     | CULTIVATION                               | VINE AGE |                                                              |
| 9,000 kg per hectare | 4,000 vines per hectare     | Free-standing espalier with Guyot pruning | 25 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.

VINIFICATION  
Fermented for eight days at 26°C to capture clear aromas and a solid structure. After malolactic fermentation, the wine matures six months in 25-hl Slavonian oak casks, undergoes light clarification, and is bottled at the end of August.

AGING  
6 month in barrels, then 3 months in bottle.

LONGEVITY  
8 Years

# OF BOTTLES PRODUCED  
15,000

FIRST VINTAGE PRODUCED  
1960s

ANALYTICAL DATA

| ABV | TOTAL ACIDITY   | NET DRY EXTRACT | RESIDUAL SUGAR |
|-----|-----------------|-----------------|----------------|
| 13% | 5.87 g/l pH 3.4 | 28.1 g/l        | <0.1 g/l       |

TASTING & PAIRINGS  
Appearance: Intense garnet red with warm ruby reflections.  
Nose: Round, fruity Barbera, balanced between oakiness and classic acidity.  
Palate: Austere yet warm, robust and balanced, evolving to a sweet, pleasantly savory finish.  
Pairings: Pairs well with meat dishes, from starters to main courses, white or red.  
Serving Temperature: 60°F

James Suckling  
93PTS



AVAILABLE FORMATS  
750 ml



@volioimports • volioimports.com