

BAROLO BRUNATE DOCG

Barolo is without a doubt the noblest creation of the nebbiolo grape, and in Marcarini's "Brunate" selection it finds one of its highest quality expressions. For several generations, our family has owned a considerable part of the Brunate vineyards; Brunate has been recognized as one of the Langhe's most important cru zones since the 1300s, and today is officially recognized as a *Menzione Geografica Aggiuntiva*. This precious denomination has been indicated on our bottles since 1958.

From 2015, to improve the quality of our Barolo, we select the grapes during the harvest. As far as wine production methods are concerned, we are proud to call ourselves "traditionalists". We aim to be rigorous and demanding during our work in the vineyard, have a low yield per hectare, harvest the grapes when they are completely and perfectly ripe, and carefully select the grape bunches utilized in vinification. The fermentation is strictly controlled, and the maceration of the must in contact with the skins lasts for at least four weeks. When the malolactic fermentation is completed, the wine ages in medium-sized oak barrels (20/40 hl) for at least two years. Overall, it is subject only to traditional winemaking techniques. Barolo Brunate has a magnificent garnet-red color with intense ruby-red reflections, of correct intensity and tonality. The nose is composite, rich, full and persistent, with hints of balsamic, menthol, sweet spices, tobacco, mountain hay and underbrush. Impressive taste sensations reveal the wine's imperious, noble, warm and velvety character, and the flavor is long and intense.



To be served in crystal glasses with very large bowls.

Variety:	Nebbiolo
Rootstocks:	Kober 5BB – 420 A
Plant Density:	4,000 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	300 m above sea level
Exposure:	South, Southwest
Soil:	Calcareous, argillaceous with magnesium content
Plantation Dates:	1978/1987
Zones:	La Morra and Barolo
Cultivated Area:	4.5 hectares