



BARBARESCO D.O.C.G.

Marcorino

100% Nebbiolo. Produced with grapes from the Marcorino Cru, located in the village of Neive. The soil features a limestone-clay composition with layers of clay and silt.

Production:

30 hl/hectare

Vinification:

in stainless steel for approximately 30-40 days, with submerged cap

Maturation:

about 12-16 months in large barrels

Color:

ruby red with bright garnet reflections

Nose:

pronounced hints of small red berries (currant, raspberry, wild strawberry) which evoke freshness and intensity

Flavour:

complex and elegant, remarkably persistent

