



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Brunate DOCG

Brunate has been recognized as one of the best crus zones for Barolo for seven hundred years. It was first listed as an “Additional Geographical Definition,” which aims to further narrow down the eleven municipalities. The Marcarini family is proud to respect traditions that have led to beautiful wines for many generations. In fact, they concentrate on low yields, respecting the grapes natural cycle and waiting until they reach absolute perfection and meticulous selection. South and southwest-facing vineyards feature classic calcareous-clay soil with a high magnesium content. Extended maceration lasts at least twenty-eight days and aging takes place in oak for a minimum of twenty-four months. A noble rendition that pays homage to its roots with a vast aromatic profile and elegant palate.

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**Wine exported to:** Bermuda, Canada, USA, Puerto Rico, Australia, Austria

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## Most recent awards

**WINE ENTHUSIAST:** 93 Cellar Selection

**JAMES SUCKLING:** 95

**WINE SPECTATOR:** 92

**VINOUS:** 92

**VINOUS MEDIA :** 92

**WINE & SPIRITS:** 91

**WINE ADVOCATE:** 91

**INTERNATIONAL WINE CELLAR:** 93

**WINE REVIEW ONLINE:** 95



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel, concrete tanks
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected yeast
Fermentation temperature:	27 °C (80.6 °F)
Maceration technique:	Submerged Cap Maceration
Length of maceration:	up to 45 days after fermentation
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Oak barrels
Container size:	22-45 HL
Container age:	From 10 to 50 Years Old
Type of oak:	Slavonian
Bottling period:	July
Aging before bottling:	24 months In Oak + 6 Months in Stainless Steel

Aging in bottle:	6 Months
Closure:	Natural Cork

## Vineyard

Organic:	No
Vineyard location:	La Morra and Barolo, Piedmont
Vineyard size:	4.5 hectares (11 acres)
Soil composition:	Calcareous clay with high magnesium content
Vine training:	Espalier
Altitude:	300 meters (984 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	70 q/he
Exposure:	Southern
Years planted:	1978, 1987
Age of vines:	32 and 41 years old
Time of harvest:	Mid October
First vintage of this wine:	Before 1900
Total yearly production (in bottles):	9,500

## Tasting Notes and Food Pairings

Tasting notes:	The nose is composite, rich, full and persistent, with hints of roses, sweet spices, tobacco, mountain hay and brushwood. Impressive taste sensations reveal the wine's imperious, noble, warm and velvety character, and the flavor is long and intense.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Perfect with flavorful traditional meat dishes. It is superb with braised beef, game and aged cheese.
Aging potential:	20+ years
Alcohol:	Alc. cont. 14% by vol.
Winemaker:	The Marcarini family and Valter Bonetti