



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



## Barolo Del Comune di La Morra DOCG

The latest Barolo from Marcarini which best represents the unique terroir of the La Morra area and its Tortonian soils. An approachable, easier to drink Barolo that maintains its elegance and respects the winery's longstanding traditions.

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**Wine exported to:** USA

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### Most recent awards

**JAMES SUCKLING:** 93

**VINOUS:** 91

**KERIN O'KEEFE:** 95

**WINE ENTHUSIAST:** 92

**WINE SPECTATOR:** 92

**2016:** 95



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected
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
Aging in bottle:	6 months
Closure:	Natural cork



## Vineyard

Organic:	No
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Vineyard location:	La Morra
Soil composition:	Calcareous clay with magnesium content
Vine training:	Espalier
Altitude:	300-380 meters (984-1,247 feet) above sea level
Vine density:	4,000 vines per hectare
Exposure:	Southern, southwestern
Years planted:	1978-2001
Time of harvest:	Mid-October



## Tasting Notes and Food Pairings

Tasting notes:	A beautiful garnet red enriched with ruby reflections. On the nose it presents a rich fresh bouquet, elegant, dominated by floral aromas, such as violets and roses petals. Long and intense.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with all meat dishes and aged cheese.
Aging potential:	20 years
Alcohol:	14%
Winemaker:	The Marcarini family and Valter Bonetti