



MARRONE



BAROLO PICCHEMEJ 2020

GRAPE VARIETY: 100% Nebbiolo specifically "Lampia" and "Michet"

VINEYARDS LOCATION: both Monforte d'Alba and La Morra soil

VINEYARDS CHARACTERISTICS: Southwest exposition, altitude in Monforte d'Alba 350 m a.s.l., soil composition: clayey marls with a high percentage of sand; altitude in La Morra 270 m a.s.l., soil composition: white, clay, calcareous

AVERAGE PLANTING YEAR: 1975, traditional guyot

HARVEST: manual, the first week of October

VINIFICATION AND AGEING: Selection in the vineyard and selection during light crushing to remove the berries that are not perfectly healthy and ripe. Fermentation with maceration in contact with the skins at 30° C for 25 days. Malolactic fermentation in large barrels of 30 hl and 30 months of ageing in wood. Batonnage on fine lees for the first 10 months. Bottling under nitrogen coverage and bottle storage for a minimum of 6 months in a controlled temperature environment

WINE MAKER: Valentina Marrone

ALCOHOL CONTENT: 14,13% vol

ACIDITY: 5,53 g/l

EXTRACT: 31 g/l

TOTAL PRODUCTION: 5300 bottles

TASTING NOTES: Garnet red color, elegant in the glass. It is graceful and refined in the aromas of red fruit and violet petals which are enlivened by a fresh and delicate mineral part. Silky and linear in the mouth, until the long finish, dense and fine tannins. Precise and pleasant. It has a long aging potential. Ideal with meat-based preparations, roasts and game.