



BARBARESCO CRU 'MARCARINI' DOCG

100% Nebbiolo handpicked from single 'Marcarini' Cru vineyard. Notes of dried cherry, cedar and mint aromas balanced with subtle tannins. Powerful, rich and elegant, 'Marcarini' is the ultimate expression of Pertinace's diverse terroir.

Region: Piedmont, Italy
Appellation: Barbaresco DOCG
Grape: 100% Nebbiolo

Vinification: Fermentation for 12 days at a controlled temperature of around 27-29°C; immediately followed by the malolactic fermentation.

Aging: The wine matures in stainless steel for six months, followed by 12 months of oak aging, partly in French oak tonneaux and partly in traditional casks made of Slavonian oak. It is further aged in the bottle until its release, which varies on the vintage.

Color: Deep ruby red
Aroma: Intense aromas of candied fruits, chocolate and coffee.
Palate: Velvety with a long smooth finish and rich tannins.

Serving suggestions: Marries well with grilled and roasted meats and aged cheeses.

Alcohol: 14.5%

