

La Morra, Province of Cuneo

Established: 1850

Owner: Luisa Marcarini & Manuel Marchetti

Winemaker: Luisa Marcarini & Armando Cordero

Production: 125,000 bottles

Hectares under vine: 25

Viticulture: Organic



If you should visit La Morra, there are two buildings you shouldn't miss, both perched on the top of this Langhe hill. One is Ristorante Belvedere and the other, on the main square, is the Marcarini winery that dates back to the 1700's. Luisa Marcarini and Manuel Marchetti have been in charge of Luisa's family winery since 1990, with Luisa orchestrating the wines with consultant oenologist Armando Cordero and Manuel in charge of marketing. The Marcarini's were the first in the area to designate a single vineyard on their label (1958 Brunate) and their 150 year old Boschi di Berri Dolcetto vineyard is the oldest in Italy, having survived phylloxera and maintained indigenous rootstock. The Marcarini style is poised between classic and modern, history and hi-tech and the wines are characterised by a voluptuous, embracing style that complements the region's traditional austerity and blockbuster structure.

Roero Arneis DOCG

A welcome addition following the new found popularity of this variety both in the Langhe and Australia, the fruit is from old vines from a recently acquired estate at Montaldo Roero. Delicately aromatic with acacia flowers and honey, the palate is flavourful and well balanced with a touch of characteristic bitterness.

Dolcetto d'Alba DOC 'Fontanazza'

Named after the road which leads down from the centre of La Morra. Bright purple, blueberry rich fruit with floral notes, sweet spice and smoky bacon, the palate balancing the fruit with refreshing acidity.

Barbera d'Alba DOC 'Ciabot Camerano'

A *ciabot* is Piedmontese dialect for the workers huts that dot the vineyard landscape throughout the Langhe. A made for drinking Barbera aged 8 months in barriques, the nose displays ripe raspberry and plum fruit, the palate medium bodied, soft and flavourful.

Nebbiolo delle Langhe DOC 'Lasarin'

Lasarin is produced from the grapes of the youngest Nebbiolo-Barolo vineyards and, in particular, from the ancient Nebbiolo vineyard in the Roero region (on the left side of the Tanaro river), uniting the grape's noble heritage with enjoyable freshness and easy drinking. The nose recalls flowers, raspberries and blackberries; in the mouth it is dry, balanced, velvety and enjoyably tannic, a legacy of the noble Nebbiolo grape.

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Barolo DOCG 'Brunate'

The Brunate cru lies in the commune of La Morra and Barolo and is one of the most famous in the region. This 4.5 hectare vineyard, re-planted in 1980/1986, is at 300m with south/south-west exposure. The terrain is calcareous/clayey with a high concentration of magnesium. Following a severe selection in the vineyard, the grapes are fermented at 28-30°C with maceration on the skins lasting 3 to 4 weeks. The wine is aged for two years in medium sized Slavonian oak of 20-40hl. Austere and imposing, displaying tobacco, spice, cinnamon, tar and dried rose scents; the palate is both powerful and complex with velvety tannins and great persistence. Cellar life of 20 years, more in the finest vintages.

Barolo DOCG 'La Serra'

La Serra, a 3.5 hectare vineyard planted in 1953/1991, is on the same hillside as Brunate but sits a little higher up at 380m where the grapes take a little longer to ripen and, together with a cooler, windier mesoclimate, are conducive to a softer, rounder Barolo with great finesse. Elevation is the same as Brunate and the two wines share many similarities, with the La Serra terroir known for its soaring floral aromatics and remarkable drinkability when young.

Moscato d'Asti DOCG

Made from Moscato Bianco from a century old property at Sergentin in the commune of Neviglie. Low in alcohol (5.5%) with the varieties natural sweetness retained, the wine foams when poured to remain *frizzante* on the palate with a refreshing grapey finish. Great with creamy desserts, fruit, pastries and at breakfast!

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