MARCARINI Piedmont

La Morra, Province of Cuneo

Established:1850

Owner: Manuel Marchetti

Winemaker: Armando Cordero

Production: 125,000 bottles

Hectares under vine: 25

Viticulture: Organic

Vegan Friendly

If you should visit La Morra, there are two locations you shouldn't miss, both perched on the top of this Langhe hill. One is the stunning view from the top of the town with sweeping views of Barolo DOCG, and the other, on the main square, is the Marcarini winery that dates back to the 1700's.

There's been quite a few changes at this historic estate recently that have resulted in a revamped Barolo selection, new livery across the range, and Manuel has been joined by the sixth generation Marchetti's - son Andrea and daughter Elisa. Years in planning, they have taken the bold step to slash the production of their MGA La Serra and Brunate by a little over one third; introducing a new Barolo del Comune di La Morra. La Serra and Brunate are now a vineyard selection of the best fruit. Winemaking remains the same, and for anyone who has had the pleasure of visiting Marcarini, that means very traditional with some of the oldest and largest botti in the region. A smaller cellar, almost directly below the tasting room, now houses newer Stockinger barrels that were custom made to the mm to fit through the narrow entrance, although I'm told some 18th century brick work was shaved.

Roero Arneis DOCG
Delicately aromatic with acacia flowers and honey, the palate is flavourful and well balanced with a touch of characteristic bitterness.

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 Langhe DOC 'Lasarin'
Lasarin is produced from the grapes of the youngest Nebbiolo-Barolo vineyards and an old vineyard in Roero, 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.

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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LA SERRA

La Serra, below in red, sits above Brunate and is entirely in La Morra, although right on the border with Barolo. The vineyard is 3.5 hectares, planted in 1953/1991 and the elevation, 380 metres, gives wine freshness and energy with bright fruit and crunchy acidity. Whilst it doesn't have the status of Brunate, its full of surprises when it comes to cellaring, especially from the warmer vintages.

BRUNATE

Brunate is one of the region's most important vineyards. Alessandro Masnaghetti (www.barolomga.com), whose maps I've used here, says he is often asked which is his favourite cru and he tries to find an excuse not to give an answer. But just quietly, Brunate is at the top of his list. He goes on to say "I like the earthy style of the wines, sometimes drier and sometimes fleshier, but above all I admire the consistency and character from every position on the slopes and from the hands of every winemaker. This consistency never ceases to amaze me since the vineyards of Brunate are anything but homogenous."

Brunate extends over both La Morra and Barolo, where it borders Cerequio, and there is a difference of 175 metres in elevation from the top to the bottom of the cru. In total there are 4.5 hectares, planted in 1980/1986, across several parcels. The winemaking for all three *baroli* is quite similar. Following the vineyard selections, the grapes are macerated for around 28-30 days (a little shorter for Comune), and aged in large oak for two years. As per the DOCG regulations, Barolo can be released the fourth year following harvest and Marcarini now hold back Brunate for an additional year in the bottle.

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Barolo DOCG Comune di La Morra

2021 *The 2021 Barolo del Comune di La Morra is a pretty, gracious Barolo that captures all the charm of La Morra in its aromatic profile and mid-weight structure. Crushed flowers, sweet dried red cherry fruit, mint and white pepper lend notable presence. Classically firm yet polished tannins extend the understated finish nicely. 91 points, Antonio Galloni*

Barolo La Serra

2021 *The 2021 Barolo La Serra is a gorgeous wine from Marcarini. Macerated cherry, spice, orange peel and star anise give the 2021 a decidedly exotic profile, especially in its aromatics. Barolos from La Serra can be a bit angular, but the 2021 here is distinguished by its textural depth and persistence. This is a terrific showing. 94 points, Antonio Galloni*

Barolo DOCG Brunate

2017 *Licorice, new leather and crushed blue flower aromas form the nose. The licorice note segues over to the firm, elegantly structured palate along with dried cherry, raspberry compote, truffle and white pepper. Polished tannins provide support. 93 points, Kerin O'Keefe*