



Barbaresco DOCG Marcarini

Femminilità



CURRENT VINTAGE - 2017

GRAPE VARIETAL 100% Nebbiolo.

MUNICIPALITY Treiso

ALTITUDE 350 m

EXPOSURE South – East

TERRAIN characterized by grey marls alternating with sand layers

NOTE After a long research we have found a supplier partner that grows the vineyards according to our organic approach.

IN THE VINEYARD Mid-October, manual harvest

IN THE CELLAR After the stalk and grape seeds removal and pressing the fermentation takes place at controlled temperatures (28-30°C) in steel tanks. Maceration for 20 days, malolactic is completed.

YEAST indigenous

CLARIFICATION gel bentonite

AGEING 24 months in oak casks from Slavonia/Hungary/Switzerland.

IN-BOTTLE REFINEMENT 6 months minimum

CHARACTERISTICS Ruby red with orang reflexes. Clean and clear aromas with floral notes. Good structure and finesse, kicking tannins typical from the Marcarini area.

SERVING TEMPERATURE 17°C

PAIRINGS ossobuco, rabbit, aged cheese, gnocchi al castelmagno

OUR APPROACH In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.

