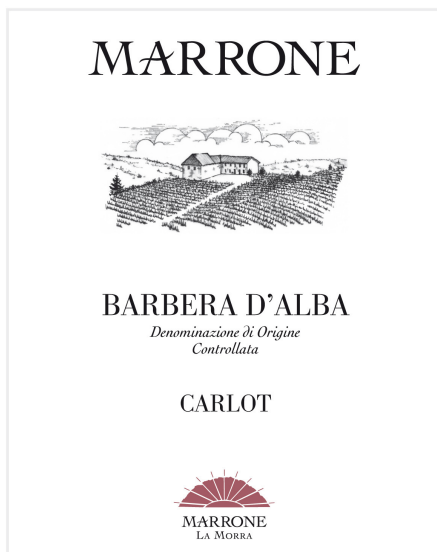


Marrone

BARBERA D'ALBA CARLOT - 2017

REGION: ITALY - PIEDMONT

MARRONE



MARRONE

The origins of Agricola Marrone date back over a century and through four generations. The family is focused on cultivating local grape varieties with a passionate dedication to the land. When Pietro Marrone was born in 1887, his father Edoardo was already producing wines. In 1910, at 23 years old, he asked his father to plant some vineyards. In the early 1920s/30s the winery began cultivating vineyards using techniques that were revolutionary at the time: reducing production yields to prioritize higher quality and avoiding sowing wheat between vine rows, a standard practice at the time. This decision was an early adoption of what eventually became known as modern cultivation practices widely used in the region today.

In 1978 'Gianpi' took over full management of Marrone and began a phase of expansion in the vineyards and the cellar space. His wife Giovanna, affectionately known as "Mamma Gio," orchestrates private hospitality and is the kitchen director. For Giovanna, food is "tradition and Italian values that go hand with our wines."

GRAPES / SOILS

Wine	Blend	Vine Age	Soil Type	Vineyard Area acres
Barbera D'Alba Carlot	Barbera	1988	White marl clayey-calcareous, fine limestone, alternated by compact layers of sandstones	4.12

THE WINE

Vineyard Profile

- Vineyards in Maddona di Como, Alba
- Vines planted 1988
- Training system: Traditional Guyot
- Exposure: Southeast
- Altitude: 1315 feet /400 meters
- Soils: white marl clayey-calcareous, fine limestone, alternated by compact layers of sandstones

Harvest Notes

- Hand harvested the last week of September
- Crushing and destemming with skins for 12-14 days at 80°F / 26° C
- Malolactic fermentation in stainless steel
- Aged 12 months in 60% French and Austrian, 3rd passage oak barriques and 40% steel containers
- Bottled under nitrogen cover

Winemaker's Notes

"Carlot" is the name of our historical winery in Maddona di Como. Despite the high alcohol, this is lean and spicy on the nose, with cranberry as well as cherry aromas. Juicy and fresh on the attack, this is slightly sweet and it shows freshness. There's perky acidity on the finish, if little complexity, but that red-fruits quality on the finish is welcome. Quite long.



Technical Information

- 100% Barbera grapes
- Alcohol: 14.4%
- Total Acidity: 5.62 g/l
- Extract: 30.02 g/l

REVIEWS

Barbera d'Alba Carlot – 2017

91 Points - Decanter, October, 2019

Despite the high alcohol, this is lean and spicy on the nose, with cranberry as well as cherry aromas – refreshing after so many beefy, powerful wines. Juicy and fresh on the attack, this is slightly sweet but it shows more freshness than most 2017s. There's perky acidity on the finish, if little complexity, but that red-fruits quality on the finish is welcome. Quite long. 2019 – 2022

GENERAL INFO

Country	Italy
Region	Piedmont
Appellation(s)	Barolo DOCG; Langhe DOC
Proprietors	Gian Piero Marrone
Founded	1887
Winemaker	Valentina Marrone
Annual Production	4600 9L cases
Farming (Sustainable, organic, biodynamic)	Organic