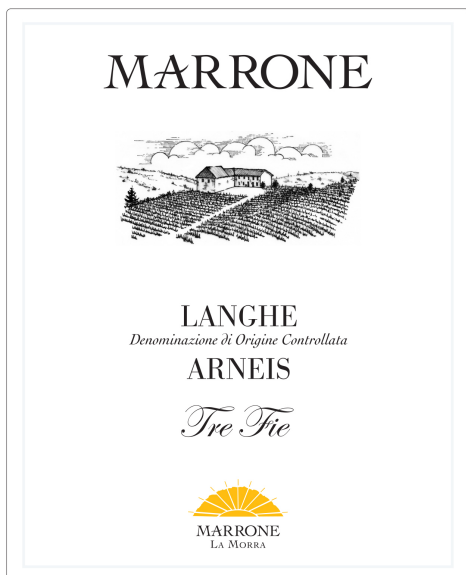


Marrone

LANGHE ARNEIS TRE FIE - 2020

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."

Since 2011 the winery has been run by "Tre Fie," the three daughters of Gian Piero and Giovanna Marrone. Valentina is the winemaker, Serena runs

THE WINE

Vineyard Profile

Vineyards in Maddona di Como, Alba. Hills are of recent geologic formation.

- Altitude: 1345 feet / 410 meters
- Exposure: Northeast
- Soil: Calcareous with high quartz content, sand and very fine limestone, alternating compact layers of grey sandstone
- Vines Planted: average 1975
- Vine Training System: Traditional Guyot

Harvest Notes

- Hand harvested first week of September
- Soft pressing with 6-8 hours skin contact, under nitrogen cover to prevent oxidation
- Fermented at 60°F / 16°C for 20 days in temperature controlled stainless steel tanks
- Light pressure (0.2 bar) during fermentation to preserve aromatic fullness
- Aged sur lies with battonage for 5 months
- Bottled under nitrogen cover

Winemaker's Notes

'Tre Fie' means "three daughters" in the Piemontese dialect. Straw yellow in the glass, with greenish reflections, bright and lively. The olfactory bouquet is floral and fruity, characterized in particular by hints of acacia flowers, chamomile and white-fleshed fruit, apple and peach with citrus and mineral notes. The mouth is full-bodied and smooth. Good length and a clean finish.

Technical Information

- 100% Arneis grapes
- Alcohol: 14.2%
- Total Acidity: 5.32 g/l
- Extract: 19.6 g/l

REVIEWS

Langhe Arneis Tre Fie – 2020

91 Points - [jamesuckling.com](https://www.jamesuckling.com), June, 2021

Pretty white with citrus, fresh-herb and dry-mineral character. Medium-bodied with exquisite balance and an intense, fruity and stony finish. Drink now.



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