



## 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: Mainly calcareous, with high quartz and sand concentration with very fine lime, alternating layers of compact grey sandstone
- Vines Planted: 1975 on average
- Vine Training System: Traditional Guyot

### Harvest Notes

- Hand harvested the 1st week of September
- Softly pressed after 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 full aromatics
- Aged sur lies with battonage for 5 months
- Bottled under nitrogen cover

### Winemaker's Notes

"Tre Fie" is three daughters in the Piedmontese dialect. Straw yellow color, the nose recalls intense aromas of acacia flowers, chamomile and white fruit, with pleasant citrus and mineral hints. In the mouth it is fresh, savory and satisfying. A perfect wine to accompany lunches and dinners with friends, thanks to its strong personality and excellent structure.

### Technical Information

- 100% Arneis
- Alcohol: 13.78%
- Total Acidity: 5.99 g/l
- Extract: 19.3 g/l

## REVIEWS

### Langhe Arneis Tre Fie – 2021

#### 16.5 Points - JancisRobinson.com, August, 2022

Pineapple bonbons, fennel pollen on the nose. I started to write, 'Sparkling with life and energy...' and then stopped, because I thought that might be misleading. It's not a sparkling wine. And yet, yet, the wine simply sparkles with a thousand scintillas of bright, sweet acidity; bright, sweet fruit. It's

joyous! There is an understory sweet-liquorice lick of fennel pollen and baby fennel fronds on the palate, the pop of baby-green coriander seeds, the grainy sweetness of pears, fresh pineapple, and the bzzzzzz of yuzu and key lime. Dusted with cinnamon and nutmeg spices. Such fun! 2022 – 2025

**90 Points - [jamessuckling.com](https://www.jamessuckling.com), August, 2022**

Aromas of white flowers, apricot stones, white pears and lemons. Medium-bodied, bright and crisp with fun white pepper undertones to the fruit. Drink now.

**93 Points - View From The Cellar, November, 2022**

The 2021 Arneis “Tre Fie” bottling from the Marrone sisters is made from old vines, as these vines were planted circa 1975. The wine is beautifully precise and mineral in profile, offering up a complex bouquet of fresh lime, tart pear, green olive, salty minerality, raw almond and a touch of white flowers in the upper register. On the palate the wine is vibrant, full-bodied, focused and mineral-driven, with a superb core of fruit (from old vines), bright acids and exceptional focus and grip on the long, complex and seamlessly balanced finish. This is one of the best bottles of Arneis I have tasted since Bruno Giacosa retired! 2022-2035

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## 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