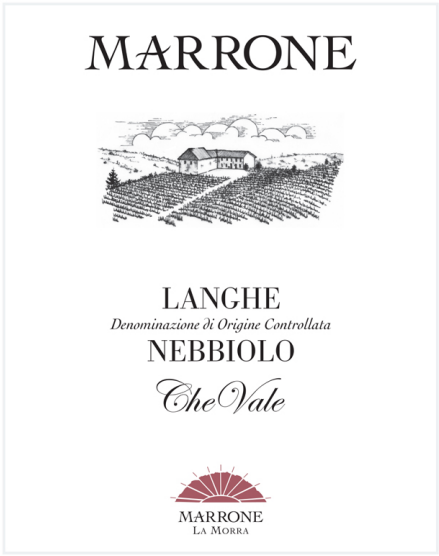
Marrone
LANGHE NEBBIOLO CHE VALE - 2024

REGION: ITALY - PIEDMONT



REVIEWS

Langhe Nebbiolo Che Vale – 2024

17 Points - JancisRobinson.com, January, 2026

Full bottle 1,314 g. Vinified in stainless steel.

Pale and bright cherry red. Smells rather lovely, of musky cherries, ripe and glowing red. So much fruit that it's splashing scarlet up the walls. Tannins like teeny velvet ribbons. So scrumptious. This is the playful soul-child of Nebbiolo. 2026 – 2030

MARRONE

The origins of Agricola Marrone date back over a century and through four generations. The family is focused on cultivating local grape varietals 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