MARRONE

"Pichemej" Barolo DOCG 2018

THE VINEYARDS

Vineyards are planted in Monforte d'Alba and La Morra. Monforte d'Alba is located at an altitude of 1,150ft (350m), with southwest exposure. Vines are planted in soils of clayey marls with high sand content. La Morra is located at an altitude of 885ft (270m), with southern exposure. These vines are planted in soils of compact calcareous marl mixed with sand, rich in magnesium and manganese.

WINEMAKING

Hand harvested the first week in October, with manual berry selection. Additional berry sorting is done before a light pressing.Fermented on skins for 25 days at 86°F (30°C) in stainless steel tanks. Malolactic fermentation takes place in large 30 Hl barrels. The wine is aged 30 months in oak, the first 10 months on fine lees with battonage. Bottled under nitrogen cover. Bottle aged a minimum of 6 months in a controlled temperature environment.

WINEMAKER NOTES

'Pichemej' means "more than better" in the local dialect, the heritage of the family. Medium deep ruby red colour and rim. Seductive perfume offering wild berries, ginger, clove, fine tobacco, mild oak and chocolate praline. Despite its youth the palate is very complete with fine layers of ripe red fruit, spices and well integrated oak, long layered and complex finish with great freshness and intensity.

- **Grapes** 100% Nebbiolo: "Lampia" and Michet" biotypes
- **Winemaker** Valentina Marrone
- **Region** Piedmont
- **Appellation** Langhe DOC
- **Vine Age** Planted in 1975
- **Training System** Traditional Guyot
- **Aging** 30 months in oak, the first 10 months on fine lees with battonage
- **Alcohol** 14.3%
- **TA** 5.6 g/L

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