

# **BAROLO MARASSIO**

## **PRODUCTION AREA**

La Morra – Serradenari

## **VARIETY, PLANTING DENSITY**

100% Nebbiolo, Guyot Poussard, 3500-4000 vines per Ha

## **YEAR OF PLANTING:**

2004

## **ASPECT**

West

## **ALTITUDE**

536 meters (1758ft)

## **SUBSOIL**

Messinian, significant presence of marls, sandstone and limestone, sub-alkaline

## **HARVEST**

Manual

## **VINIFICATION**

By gravity. Full de-stemming, no crushing. Spontaneous fermentation in closed, old 60-HL truncated cone-shaped wooden vats. Maceration by delicate infusion with submerged cap for 40-60 days.

## **AGING**

30 months in 25-HL Austrian oak casks and 7 months in bottle. No fining, no filtration.

## **THE VINEYARD**

This plot is located on top of the Bricco del Dente, the highest of our vineyards. The topsoil is relatively thin, composed of marls and sandstone with a significant presence of white calcareous deposits, rich in minerals and poor in organic matter. Shelly limestone gives name to our Barolo Marassio ("Mar" identifies the sea or the water flow). Its composition and characteristic alkaline pH is a paradigm of La Morra soils. The modest depth of top layers combined with soil composition balance Nebbiolo vigor, provide moderate water deficit and equilibrate nutrition, pivotal for the formation of phenolic compounds.

