Barolo DOCG

Agricola Marrone

Perfumed Nebbiolo with cherry, rose and spice, supported by fine tannins and bright acidity.

Country	Italy
Region	Piedmont, Barolo DOCG
Grape varieties	Nebbiolo
Vintage	2021
Alcohol	14.5% ABV
Bottle size	750 ml
Style	Red, dry, structured and perfumed
Farming	Farmed using organic principles
Suitability	Vegan and vegetarian



Tasting note

Ripe cherry and floral aromas open into dried herbs, earthy notes and gentle spice. Fine, persistent tannins bring structure, while lively acidity keeps the fruit clear and fresh. A layered, savoury Barolo with a long finish, well suited to rich, slow-cooked dishes.

The producer

Based in La Morra, the Marrone family has grown grapes in the Langhe for generations. Sisters Denise, Serena and Valentina have run the estate since 2011, with Valentina leading the winemaking. Their approach combines careful vineyard work with a focus on fragrance and balance.

Winemaking

Nebbiolo from La Morra and Castiglione Falletto is handpicked and sorted. Parcels ferment separately in stainless steel for around a month before blending and malolactic fermentation in wood. Thirty months in oak develops structure and complexity, with lees stirring during the early ageing.

Food pairing

Braised beef, venison ragù, truffle pasta or aged hard cheeses.