Langhe Nebbiolo ‘Che Vale’ DOC

Agricola Marrone

Perfumed, finely textured Nebbiolo with bright red fruit and a fresh, savoury finish.

Country	Italy
Region	Langhe, Piedmont
Grapes	100% Nebbiolo
Vintage	2024
Alcohol	14% ABV
Bottle size	750 ml
Style	Dry red, elegant and earthy
Suitability	Vegan and vegetarian



Tasting note

Rose and violet aromas lead into ripe cherry, raspberry and a gentle earthy note. Fresh acidity keeps the fruit lively, while fine-grained tannins bring shape and grip. Elegant, expressive Nebbiolo that comes into its own with food.

The producer

Based in La Morra, Agricola Marrone is a family estate now run by fourth-generation sisters Denise, Serena and Valentina. Valentina leads the winemaking, with a focus on local varieties and their Langhe origins. The family’s hands-on approach puts freshness, balance and character at the centre of its wines.

Winemaking

Hand-picked Nebbiolo from Madonna di Como, near Alba, is destemmed and fermented in stainless steel with 12–14 days of skin contact. Malolactic fermentation takes place in steel, followed by bottling and at least six months of bottle ageing. No oak is used, preserving the grape’s perfume and purity.

Food pairing

Truffle pasta, mushroom risotto, roast beef and mature hard cheeses.