



Manuel Marinacci Barbaresco

Alba, Piedmont, Italy

Manuel Marinacci is a winemaker who focuses on cultivating a single plot of land measuring 4 hectares in the lesser-known Barbaresco village of San Rocco Seno d'Elvio, located outside of Alba. He follows a traditional approach to winemaking and tends to the vineyards with the help of one colleague and his furry companion, Giove. Manuel is in the process of converting the vineyards into organic and does not use any herbicides or pesticides. His wines are known for their clean, bright, and easily drinkable taste.

Tasting Notes

The wine displays elegant tannins, with hints of spice and small fruits like cherries and berries.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

A versatile wine for pairing, perfect for Italian dishes like cheesy gnocchi, chicken parmesan, mushroom risotto, and beef ragu.

Technical Data

Production area:	Alba, Italy
Vintage:	2019
Appellation:	DOC Alba
Varietals:	100% Nebbiolo
Vinification:	Spontaneous fermentation without temp. control. 1 month maceration with 20% stalks then aged for 3.5 years in large barrels (2500-3500 litres). Unfiltered and unclarified
Soil:	Limestone marl with layers of sand and layers of clay
Vineyard:	South and West exposure
Harvest:	Hand harvested
Alcohol:	14.5%