



## Manuel Marinacci Dolcetto

### 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

This Dolcetto was harvested a little early and underwent vinification with stalks rather than whole bunches. It was aged in steel, which is not typical. As a result, the herbaceous notes stand out, which breaks up the roundness of the fruit a little. The wine has dark fruit flavors like plum and blackberry.



### Food Pairing & Enjoyment

This is a great wine to pair with food! It goes well with roasted eggplant, vegetable lasagna, and red meats.

### Technical Data

Production area:	Alba, Italy
Vintage:	2022
Appellation:	DOC Alba
Varietals:	100% Dolcetto
Vinification:	Spontaneous fermentation without temperature control. Unfiltered and unclarified
Soil:	Limestone marl with layers of sand and layers of clay
Vineyard:	South and West exposure
Harvest:	Hand harvested
Alcohol:	13%