



Manuel Marinacci

Barbaresco Rocche Massalupo Geroboam

Barbaresco Rocche Massalupo Geroboam 2020 by Manuel Marinacci enhances the expression of Nebbiolo through its large format, ideal for slow evolution.

Complex notes of red fruit, rose petals, spice, and light balsamic nuances emerge on the nose. The palate is rich, elegant, and well-balanced, with a silky texture and a long, enveloping finish.

Appellation

DOCG

Region

Alba

Country

Italy

Wine type

Red

Blend

Barbaresco

Vintage

2020

Alcohol %

14.5

Bottle size (ml)

3000

Soil

Limestone marl with layers of sand and layers of clay

Vineyard

South and West exposure

Harvest

Hand-harvested

Flavor profile

Shimmering in the glass with hues ranging from delicate ruby to transparent garnet, this wine captivates with an ethereal and finely nuanced aromatic profile. Rose petals and violets emerge alongside wild red berries—strawberry, crushed raspberry, and tart cherry—enriched by subtle notes of blood orange, mint, licorice, and sweet spice.

Food pairing

A natural companion to rich red meat dishes, this wine pairs beautifully with Barbaresco-braised beef, roasted meats, stewed game, and roast lamb. For a more traditional regional match, it shines alongside tajarin with Alba white truffle or a creamy porcini mushroom risotto, where its elegance and structure find perfect harmony.

Tasting notes

On the palate, it is elegant yet beautifully structured, driven by vibrant acidity and a concentrated core of vivid fruit. Fine, chalky tannins lend precision and grace, while maturation reveals deeper layers of earth, aromatic herbs, and star anise. The finish is long, energetic, and remarkably harmonious, touched by a refined savory minerality.

Winemaking

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