



## Manuel Marinacci

# Barbaresco Rocche Massalupo Magnum

*Barbaresco Rocche Massalupo Magnum 2019 by Manuel Marinacci offers a more refined and gradual evolution thanks to the larger format. It opens with layered aromas of dried flowers, ripe berries, and subtle spices. On the palate, it is smooth and structured, with integrated tannins and a persistent, elegant finish.*

### Appellation

DOCG

### Region

Alba

### Country

Italy

### Wine type

Red

### Blend

Barbaresco

### Vintage

2019, 2020

### Alcohol %

14.5

### Bottle size (ml)

1500

### 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