



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.

Flavor profile

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

Food pairing

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

Tasting notes

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

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

Appellation

DOCG

Region

Alba

Country

Italy

Wine type

Red

Blend

Barbaresco

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