



## Manuel Marinacci

# Barbaresco Rocche Massalupo

*Barbaresco Rocche Massalupo 2019 by Manuel Marinacci is a classic and evolved expression of Nebbiolo, where elegance meets depth. The nose reveals dried rose, ripe red berries, and refined notes of spice and tobacco. On the palate, it is structured yet harmonious, with polished tannins and a long, persistent finish that speaks of time and terroir.*

### Appellation

DOCG

### Region

Alba

### Country

Italy

### Wine type

Red

### Blend

Nebbiolo

### Vintage

2019, 2020, 2021

### Alcohol %

14.5

### Bottle size (ml)

750

### 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