

# Manuel Marinacci

Piedmont, Italy



## Profile

Tucked away in the little known Barbaresco village of San Rocco Seno d'Elvio, just outside Alba, is the single plot of 4 hectares that belongs to Manuel Marinacci. Manuel is a graduate of Alba's viticultural school where he was a classmate of Giuseppe Mascarello. When Manuel launched his own winery in 2002, he immediately adopted the traditional approach to winemaking much like his famous classmate. His Barbaresco is vinified in cement without temperature control and is aged in large Slavonian botte for two years.

## Details

-  Nebbiolo
-  Grey marl, white sand
-  1.5 ha
-  25-year-old vines



## Barbaresco Riserva

A mere 1.5 ha of Manuel's 4 ha of land lies in the Barbaresco MGA of Rocche Massalupo. Here in the vineyards—just as the winemaking in the cellar—the work is carried out by Manuel himself, one colleague, and Giove, his ever-present pup. The vineyards are converting to organic and already eschew the use of herbicide and pesticide. In the cellar he is careful and purposeful allowing for low SO<sub>2</sub> throughout élevage and at bottling.

Importantly Manuel only vinifies that which is going into bottle with his name on it selling the rest of his fruit. Current production of Barbaresco is at a third of capacity, circa 500 cases per annum. The style of Manuel's Barbaresco is grounded in tradition, showing a kirsch purity and minerality normally associated with the nearby comune of Treiso.

There is almost a pinot-esque quality to the Barbaresco which is gorgeously colored with pale red rose. Aromas are flowing and ethereal with pure rose petal and briary fruit. The palate brings raspberry, pitted cherry, and a touch of fine herb. This wine is at once both pinpoint and reserved—very comfortable in its own skin.

## Finer Points

- 500 cases produced on average
- 40 cases imported
- Tinges of Rombone with finesse and grace

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