

## WINE & FOOD

### 2018 and 2003 Marcarini Dolcetto d'Alba Boschi di Berri & Shoulder of lamb with root vegetables, rosehip sauce with pearl onions and dried plums and chestnuts

Dear wine lovers,

Io bevo e mangio italiano = I drink and eat Italian

Today I would like to introduce Dolcetto d'Alba Boschi di Berri from Poderi Marcarini in Piedmont.

In order to understand the importance of the Marcarini company, it is not enough to grasp its most current aspects, such as the rationalisation of the vineyards, modern production technologies or the international distribution of its wines, but you also have to know its traditions. Today, as in the past, the Marcarini family, now in its sixth generation, passionately continues to manage its vineyards and vinifies the grapes according to the dictates of the most rigorous Piedmontese tradition, particularly that of the Langhe. This is the Marcarini company: the owners, the vineyards, the cellars, the wines, their history.

A history made of intelligent choices and hard work, of technique and intuition; a history lived far from shouting: a history for all lovers of things done right, for friends.

An absolutely unique Dolcetto d'Alba is one of the very rare and emblematic vines.

The grapes come from a vineyard which was formerly abandoned due to its sandy soil and its particular microclimate, but the soil having been much improved since, the vines have are thriving

Soil: clayey with neutral reaction with good magnesium content.

The analytical data are;

☞ 12.5% alcohol by volume

☞ 5.33 g/l acidity

☞ 0.2 g/l sugar

**TASTING:** I serve the wine in a large high-stemmed decanter as recommended by the winemaker. I chose the temperature of the wine to be 13 degrees, not room temperature as is usual for red wines. The colour is ruby red with reflections of violet. The wine is perfumed with raspberry. The taste is intense, broad and persistent. The warm almost velvety taste awakens pleasant sensations of ripe cherries and currants.

The wine will stand ageing in the bottle well for several years.

Here I would like to provide the proof. From our private estate I would like to present the 2003 Dolcetto d'Alba Boschi di Berri. The wine has matured. The taste and the reverberation are a long presence. Unfortunately we cannot sell the wine, but that does not prevent you from buying the 2018's and storing it for a long time.

**Pairs well with:** As an important wine, it goes well with cold and hot starters and first courses. dishes, roasts, white meats and fresh cheeses.

Today, to accompany the 2018 and 2003 Marcarini Dolcetto d'Alba Boschi di Berri &

Lamb shoulder with root vegetables, rosehip sauce with pearl onions and dried plums.

We are happy to have this wine in our range.

Recipes are for advanced Tasters. Only special preparation steps are mentioned. Quantities are not given.

The components of the dish are:

Cook lamb shoulder with root vegetables in oven for 2 hours at 170 degrees in closed casserole. To make the sauce from this, reduce the root vegetables and the liquid with rosehip paste in a saucepan with a bottle of 2018 Marcarini Dolcetto d'Alba Boschi di Berri, add the prunes, onions and chestnuts and reduce to the end.

Enjoy.

Stay healthy and happy

Salute

## Salute

Ihr vinvinowein-Team aus Lehel

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