

# Le Marie

Piemonte | Pinerolese Dolcetto DOC



**The Story:** Le Marie is a small, family-run farm and winery in Barge, which is in NW Piemonte near the French border. Barge sits at the foot of Monte Viso and Monte Bracco. The vineyards sit between 400-450M, some of which in the 1930s and survived WWII. The winery, like many, is in transition between generations as Valerio's children, Simona and Daniele, take over. The winery was founded in 2000. They have 9.5ha in 14 plots. We found Le Marie through a conversation about a clone of Malvasia called Malvasia Moscata and the rest, as they say, is history. We have been so happy to find this family winery with so much history and fell in love with the Malvasia Moscata. In 2019 we added several new wines and will continue to add new wines from Le Marie in 2020.

**Vineyard:** The vineyards sit between 400-450M, some of which in the 1930s and survived WWII. The vineyard is 9.5ha in 14 plots.

**Vinification:** All grapes are hand picked and destemmed. Maceration lasts 4-6 days with pumpovers. The wine goes through malolactic fermentation in steel to preserve freshness before a short bottle aging at the winery before release.

**Ageing:** The wine is then aged for only a few months in steel tanks until it is ready for bottling.

**Everything else you want to know about this wine:** This is why we love Dolcetto. This is a fresh, yet persistent wine with loads of fresh fruit balanced by the tannic structure that separates the great Dolcetto wines from the rest. All of the labels for the Le Marie wines are original art works that hang in the winery.

**Varietals:** 100% Dolcetto

**Region:** Piemonte

**Winemaker:** Simona and Danielle

**Vines Age:** Old Vines

**Farming:** Certified Organic

**Soil:** Red Schist rich in rare and precious minerals.

*Le Storie*  
Wines