

MARRONE

BAROLO - La Morra

PIEDMONT

IN PROGRESS

MARRONE

AGRICOLA GIAN PIERO MARRONE

Pietro Marrone (grandfather of Gian Piero) was born in 1887 in a family where grapes for wine production were produced since ever. Till when he was young he was very passionate and ambitious: he'd have loved that the grapes produced by his family were the most beautiful of the village; in 1910, when he was 23 years old, he asked his father Edoardo to grow some of the vineyards with techniques at that time revolutionary: decrease the production to get more quality, and not to plant corn among the vineyards, very normal behavior at that time.

As expected the family grapes became the most beautiful of the village, so slowly all the vineyards were converted to the modern production system.

In 1924 Carlo was born, and he ended up helping his father Pietro together with his brothers Paolo and Michele and his sister Mariuccia to enlarge the company , both in quantity and in quality. Unfortunately Second World War started and they've been kept away from the vineyards and the families for a long while. At the end of it Carlo went back to the fields, even with more passion, both in the vineyards and in the cellar. The wines were better and better, some of them also "Picchemej", in dialect "more than good", as Pietro loved to call them when they became something unique. The farm was beautiful, and it became for everybody "Carlot", the house where Carlo lived.

In 1955 Gian Piero was born, but right suddenly he had in his DNA the wine genes so at the end of his studies he dedicated with his father's passion to the production of wines, following a dream that became true every day: distributing those wines all around the world. It is now the right moment to plant autochthonous varieties of white grapes: Arneis, Favorita, and Moscato, to be produced together with the most well known Barbera, Dolcetto, Nebbiolo, and Nebbiolo for Barolo and for Barbaresco.

It seems destiny's like to stop this lucky story of passion and success, because Gian Piero gave birth to three daughters, Denise, Serena and Valentina. But it never happened, the passion is unrestrainable, and the three of them are following Gian Piero to always more ambitious goals, thanks to knowledge coming from prestigious universities.

Denise is following the marketing and the welcoming of fans and customers in the cellar; Serena is the commercial side of the company, following the office activities and the foreign customers; Valentina follows with Gian Piero cellar and vineyards. The employees are very important as well: some of them work since 25 years for the Agricola Marrone with huge competence, passion and professionalism, and a great team spirit. The philosophy of the company, today as it once was, is the search of an even higher quality, combined with a healthiness that permits to drink even many wines during a meal and never have bad headaches the next day!!! New production and sale techniques permit us to do so, limiting to the minimum the presence of sulfites in the wines and chemical products in the fields. Our best acknowledgment is the possibility to see our wines placed to the most serious and prestigious sale points in more of 20 countries around the world, from Russia, to Korea and Japan, to China, to US and all Europe wide.

AGRICOLA GIAN PIERO MARRONE

Property Name:	Agricola Gian Piero Marrone	Province:	Cuneo (50km)	Total size:	20 ha
Established:	1973	Wine area:	Langhe	Total vineyards	18 ha
Township:	La Morra	Oenologist:	Valentina Marrone	Years planted:	70% 1968-1975 – 30% since 1975
Owner's name:	Gian Piero Marrone	Outside oenologist:	Donato Lanati	Re-planting:	5% per year
Total Production:		Agronomist:	Gilberti Daniele	Soil:	Stony calcareous; rocky clay.
Territory & Locality:	Stony, gentle slopes	Gen. Manager:	Gian Piero Marrone	Yield/vine:	Max. 1.8 Kg
Elevation:	350-400 m	Sales Mngr.	Denise Marrone	Density:	From 4,000 to 6,000 vines per ha
First Traded:	1973		Serena Marrone	Training:	Guyot
Region:	Piedmont	Cellar Capacity:	320 barriques and 10 casks	Harvesting:	By hand

*The property is located both in La Morra, Annunziata district, where we have our ageing cellar, and Alba, Madonna di Como, where the Cascina Carlot is our family farm since generations. Last generation is composed only by women: Denise is following the marketing and the welcoming of fans and customers in the cellar; Serena is the commercial side of the company, following the office activities and the foreign customers; Valentina follows with Gian Piero cellar and vineyards. Giovanna is the soul of cellar welcoming and kitchen.

*In La Morra the property includes the tasting room, open 7/7 and a panorama terrasse available for the customers.

*Our Barolo is coming from La Morra hill (Monforte d'Alba – rented)

*The most part of the vineyards are in Madonna di Como: Arneis, Favorita, Sauvignon, Viognier, Chardonnay on North-East exposition and Barbera, Dolcetto, Nebbiolo, Moscato on South.

*We rent Barbaresco vineyards in the village of Treiso.

WINES	CLASSIFICATION-FERMENTATION & AGING	GRAPES	AVG. PROD.
Favorita Vineyard Santantoni – Madonna di Como – 340 asl. West exposition, fresh soil, windy. In perfect balance with the adjacent woods.	Langhe doc Favorita Cold maceration for 12 hours, in contact with dried ice. Fermentation follows in stainless steel vats. Bottling with coverage of nitrogen. The wine is then held for at least 6-months period of further refinement before release.	100% Favorita	
Arneis Vineyard Santantoni – Madonna di Como – 340 asl. West exposition, fresh soil, windy. In perfect balance with the adjacent woods.	Langhe doc Arneis Cold maceration for 12 hours, in contact with dried ice. Fermentation follows in stainless steel vats. Bottling with coverage of nitrogen. The wine is then held for at least 6-months period of further refinement before release.	100% Arneis	
"Tre Fie" Three daughters in our Piedmontese dialect. Madonna di Como.	Langhe doc Arneis "Tre Fie" Cold maceration for 24 hours at 8°C. The wine is then held for a 6-month period of further refinement before release. Tasting Notes: the Arneis displays a yellow straw-like colour with slightly greenish tints. The nose is delicate with aromas of white flowers, camomile, apple, peach and hazelnut; in the mouth it is dry and slightly but pleasantly bitter. Excellent as an aperitif, it goes well with a wide variety of dishes, and in particular is a splendid accompaniment to various first courses as well as white meat. It is ideal with fish.	100% Arneis	
"Suris" Smile in our Piedmontese dialect. Madonna di Como.	Langhe doc "Suris" the grapes are chilled to 2°C before pressing, in order to preserve the best aromas. The must is settled after light pressing of the grapes, followed by fermentation and fining in stainless steel vats at controlled temperature. Tasting notes: it displays a yellow straw-like colour with slightly greenish tints. The nose is pleasantly fruity with aromas of apple and acacia flowers. This is the wine for happy times: an ideal companion for smart aperitifs with friends or together with fine food.	60% sauvignon 20% chardonnay 15% arneis 5% viognier	
"Memundis" Vineyard Santantoni – Madonna di Como – 340 asl. West exposition, fresh soil, windy.	Langhe doc Chardonnay "Memundis" Fermented and aged 15 months in 225 l new Austrian barrels. Batonnage every week for the first 6 months, then every 2 weeks. Malolactic fermentation happens. The wine is then held for at least 6-month period of further refinement before release. Tasting Notes: it has pleasant vanilla aromas without excessive oak. The barrel fermentation gives the wine sweet tannins which make it an ideal accompaniment to slightly fatty dishes as well as white meats.	100% Chardonnay	
"Dolce Vita" Madonna di Como	Langhe doc Rosato "Dolce Vita" Cold maceration for 16 hours, in contact with dried ice. Fermentation follows in stainless steel vats. Bottling with coverage of nitrogen. The wine is then held for at least 6-months period of further refinement before release.	70% Dolcetto – 30% Nebbiolo	
Dolcetto Vineyard Madonna di Como	Dolcetto d'Alba doc Pressing of the grape stalk then fermentation with maceration on the skins. The must is then taken and the fermentation process completed in temperature controlled stainless steel vats.	100% Dolcetto	

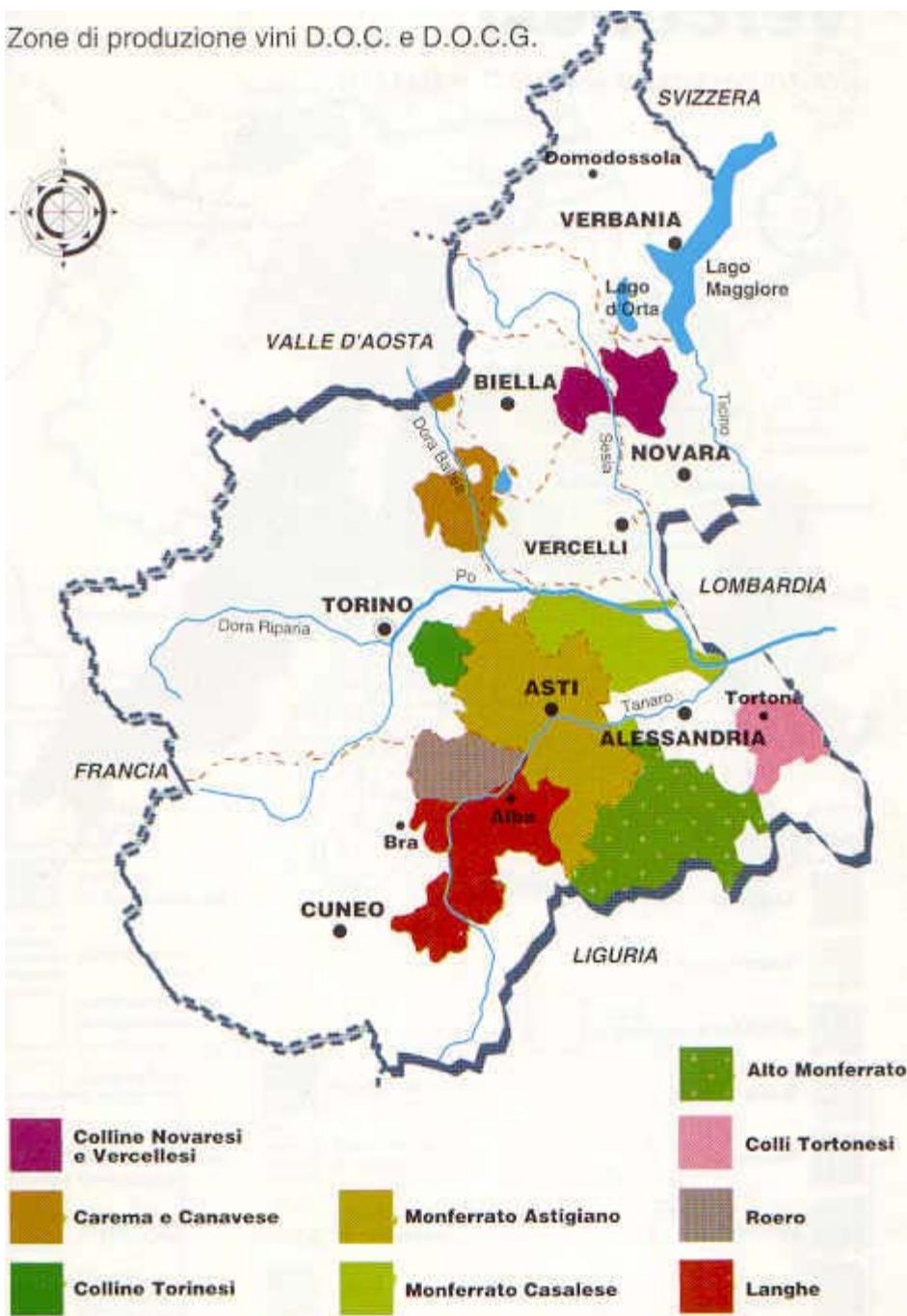
"Passione" A great wine is made with great passion – the same passion that has been accompanying our family for 4 generations.	Langhe doc "Passione" Crushing and destemming is followed by maceration in contact with the lees of the different types of grapes separated. Clarification and final fermentation in stainless steel vats at controlled temperature, before passing the new wines to wooden casks. Tasting Notes: displays an intense ruby colour tinged with garnet. It has characteristically soft and delicate aromas of violet, raspberry and bilberry which improve with ageing. The taste is typically smooth, well-bodied with pleasant tannins.	60% Barbera – 40% Nebbiolo
"Carlot" Carlo was the name of grandfather. Carlot is the Madonna di Como farmhouse's name.	Barbera d'Alba doc "Carlot" Crushing and destemming is followed by maceration in contact with the lees. Clarification and final fermentation in stainless steel vats at controlled temperature.	100% Barbera
"La Pantalera" This wine comes from the oldest vines of the Azienda Agricola Marrone, and as a result it displays its great qualities after the required ageing in cask and bottle. It is a Barbera of the highest quality – a quite original creation as is also its name "Pantalera" which echoes the ancient Italian sport of "Pallapugno" that finds its centre of worship in the Langhe.	Barbera d'Alba doc Superiore "La Pantalera" Crushing and destemming is followed by maceration in contact with the lees. Clarification and fermentation in small oak casks for 18 months. Tasting Notes: the Barbera d'Alba Superiore displays a ruby red colour which becomes tinged with garnet after ageing. The nose is typically intense and the mouth is dry with well marked acidity and light tannins which, after sufficient ageing, become round and smooth.	100% Barbera
"Agrestis" Derived from the generic variety of those great long-lived wines to which is added the name of their specific area of production.	Nebbiolo d'Alba doc "Agrestis" Crushing and destemming is followed by long maceration in contact with the lees, to encourage the extraction of the anthocyanins. After clarification the wine is transferred to big oak casks. Tasting Notes: At the summit of Italian wine-making, the Nebbiolo "Agrestis" emphasizes the rustic nobility of this wine which is a delightful accompaniment to game, red meats and elaborate roasts, as well as various other food combinations.	100% Nebbiolo
Barbaresco Vineyards in Treiso	Barbaresco docg Crushing and destemming is followed by long maceration in contact with the lees, to encourage the extraction of the anthocyanins. After clarification the wine is transferred to big oak casks. Tasting Notes: It presents an intense and brilliant colour ranging from ruby to garnet red. The bouquet is a stimulating combination of fruit including raspberries and redberry jam, geraniums and violets but also green pepper, cinnamon, nutmeg, hay wood, toasted hazelnuts, vanilla and even aniseed.	100% Nebbiolo
Barolo Vineyards in La Morra and Monforte	Barolo docg Traditional method with crushing and destemming of the grapes followed by long maceration in contact with the lees in order to extract the anthocyanins and tannins. After clarification it is aged in small and large oak casks. Tasting notes: it displays a garnet red colour tinged with orange, gives off an intense aroma with complex notes of dried flowers, raspberries, wild strawberries, jam and nutmeg which later evolve into dried mushrooms, liquorice, tobacco and leather. The taste is typically dry, full-bodied, robust, somewhat austere but quite smooth.	100% Nebbiolo
"Picemej" All women are alike but they are not equal. Even casks of Barolo, the King of Red Wine, look alike but some distinguish themselves even when compared to the best of their peers. Such a one is the Barolo docg "Picemej" or "piu che meglio" ("beyond the best") which is the summit of what can be achieved: an old magic name devised by Grandfather Pietro Marrone to describe the absolutely best cask selected according to his nose and palate.	Barolo docg "Picemej" traditional method with crushing and destemming of the grapes followed by long maceration in contact with the lees in order to extract the anthocyanins and tannins. After clarification it is aged in large oak casks. Tasting Notes: This is a classic Barolo - light garnet in color with Barolo's quintessential aromas of roses, tart cherries, and hints of truffles. It is extraordinarily approachable now, but it will continue to reward the patient wine drinker as it evolves over the course of several years.	100% Nebbiolo
"Solaris" Vineyard Madonna di Como	Moscato d'Asti docg "Solaris" Light pressing of the grapes, followed by cold conservation and fermentation in stainless steel vats at controlled temperature. Tasting notes: With its yellow straw-like colour, it has an intense aroma typical of its variety, with notes of white flowers, peach and apricot. Fresh, harmonious and sweet. It is the prince of sweet white wines, preserving the aroma and taste of the golden grapes of a variety which represents the highest quality level in Piedmont. Essential for desserts, with low enough alcohol for a child to sip. It was traditionally served to guests, in houses in the country, as an afternoon snack with biscuits and cakes	100% Moscato

For information, call: Paolo Boselli - Tel (718) 263-4094 – fax 263-4409 - 06-09-00 - May 28, 2016

PIEDMONT



Mappa Enologica del Piemonte >>>

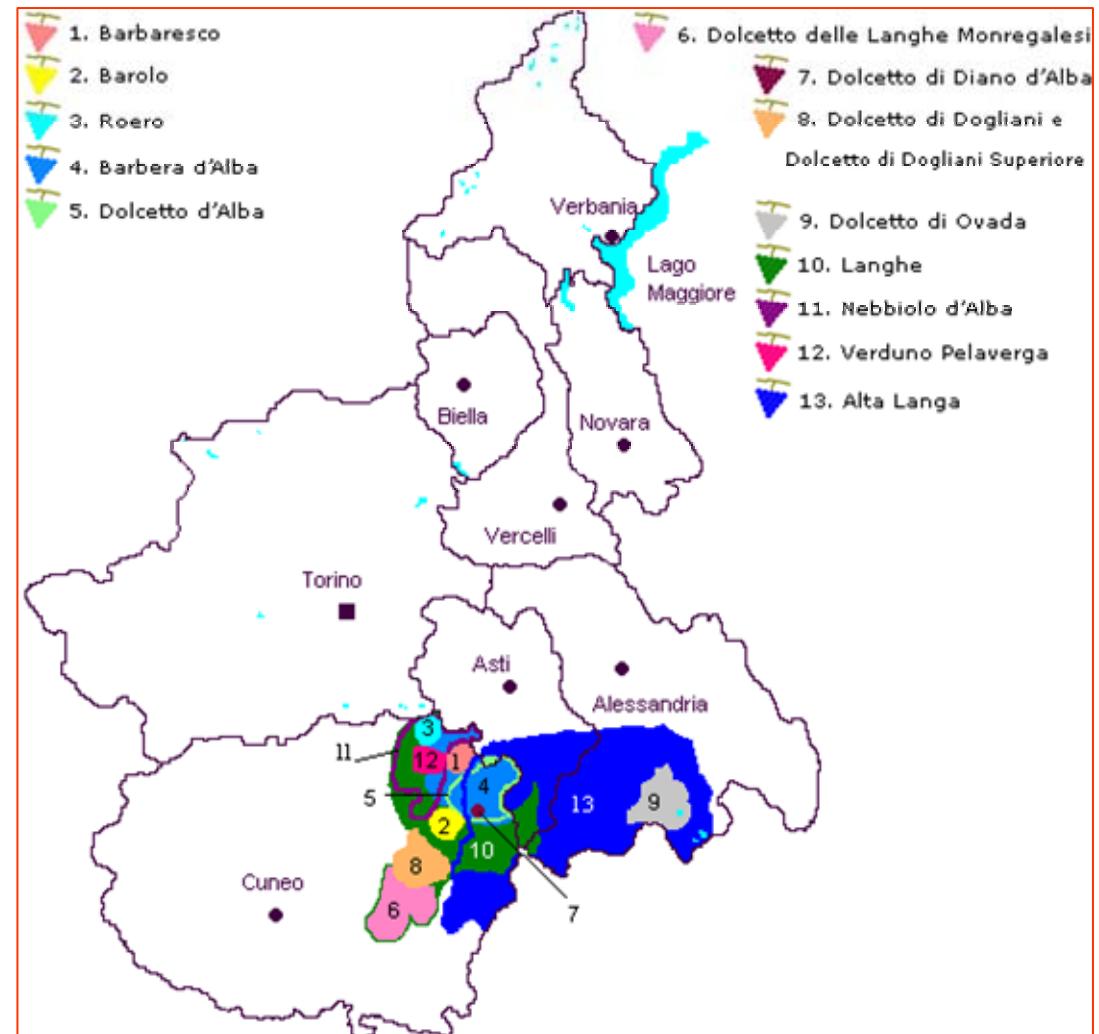
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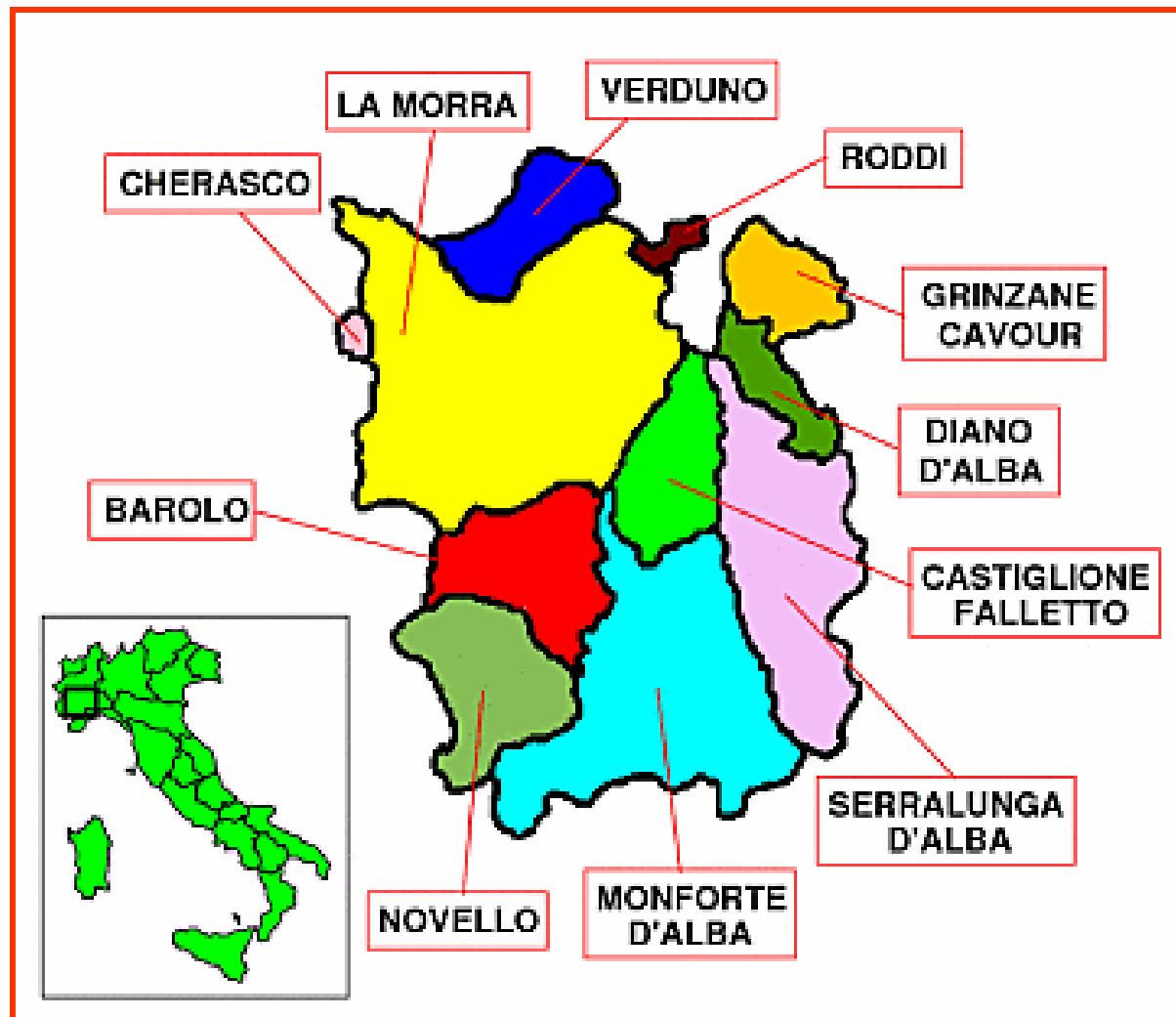
VinoStore

PIEDMONT wine zone map

Barolo
wine zone is #2

We give credit for
this wine zone map
of Piedmont to
<http://lavinium.com>





Thanks to DiWineTaste.com – Issue #37 of January, 2006





Of the BAROLO “Pichemej” (“better than the best” in Piedmontese dialect) there are 2 versions:

- a) Made with grapes from La Morra and from Castiglione Falletto vineyards.
- b) Single vineyard BUSSIA.





















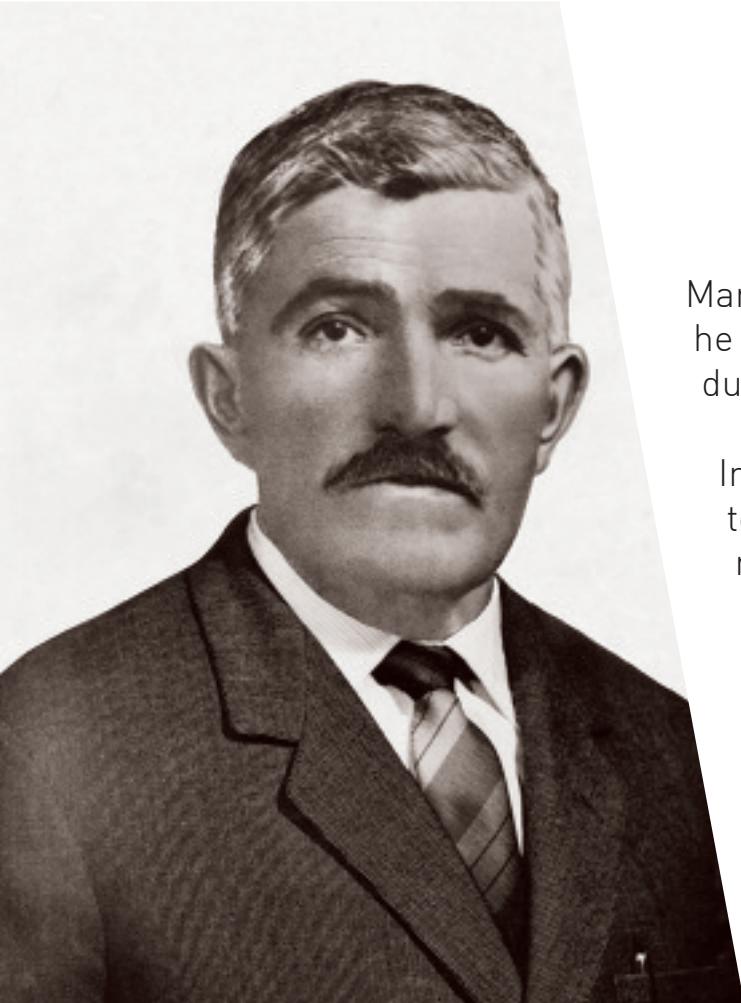


MARRONE FAMILY'S PASSION HISTORY



FOUR GENERATIONS OF PASSION, GREAT WORK AND BIG SATISFACTIONS

Marrone Pietro, 1887



Marrone Pietro was born in 1887, his father Edoardo was already producing wines. Till when he was young he was very passionate and ambitious: he'd have loved that the grapes produced by his family were the most beautiful of the village.

In 1910, when he was 23 years old, he asked his father to grow some of the vineyards with techniques at that time revolutionary: decrease the production to get more quality, and not to plant corn among the vineyards, very normal behavior at that time.

As expected the family grapes became the most beautiful of the village, so slowly all the vineyards were converted to the modern production system.

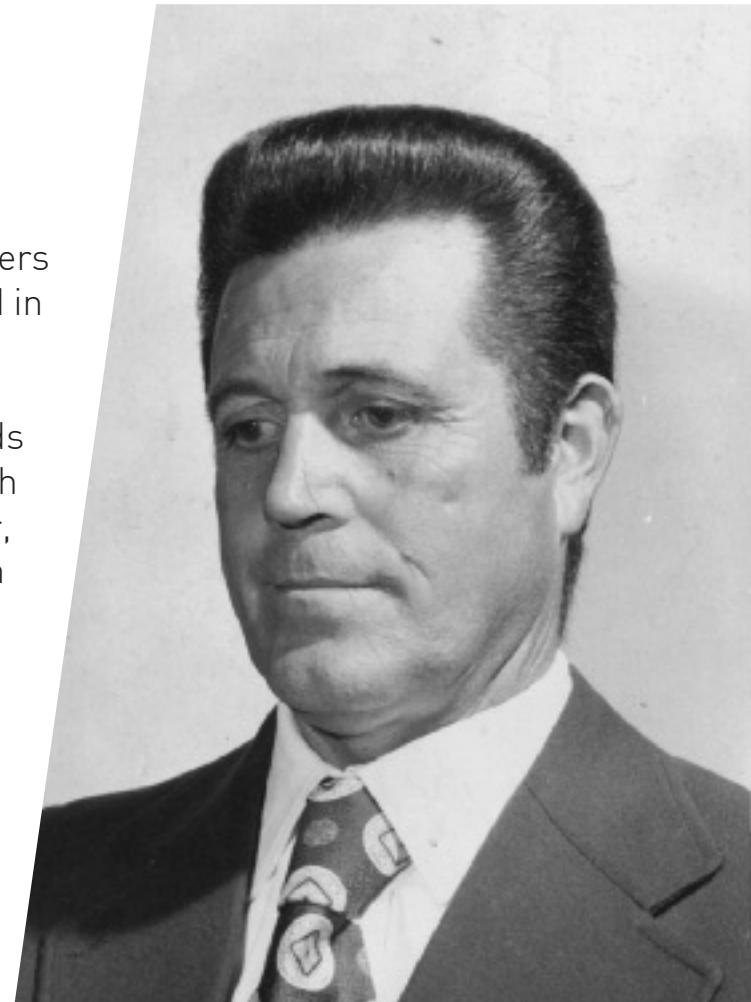
FOUR GENERATIONS OF PASSION, GREAT WORK AND BIG SATISFACTIONS

Marrone Carlo, 1924

In 1924 Carlo was born, and he ended up helping his father Pietro together with his brothers Paolo and Michele and his sister Mariuccia to enlarge the company, both in quantity and in quality.

Unfortunately Second World War started and they've been kept away from the vineyards and the families for a long while. At the end of it Carlo went back to the fields, even with more passion, both in the vineyards and in the cellar. The wines were better and better, some of them also "Picchemej", in dialect "more than good", as Pietro loved to call them when they became something unique.

The farm was beautiful, and it became for everybody "Carlot", the house where Carlo lived.



FOUR GENERATIONS OF PASSION, GREAT WORK AND BIG SATISFACTIONS

Marrone Gian Piero, 1955



In 1955 Gian Piero was born, but right suddenly he had in his DNA the wine genes so at the end of his studies he dedicated with his father's passion to the production of wines, following a dream that became true every day: distributing those wines all around the world.

It is now the right moment to plant autochthonous varieties of white grapes: Arneis, Favorita, Moscato, to be produced together with the most well known Barbera, Dolcetto, Nebbiolo, Nebbiolo for Barolo and for Barbaresco.

FOUR GENERATIONS OF PASSION. GREAT WORK AND BIG SATISFACTIONS

Valentina - Serena - Denise

It seems destiny would like to stop this lucky story of passion and success, because Gian Piero gave birth to three daughters, Denise, Serena and Valentina. But it never happened, the passion is unrestrainable, and the three of them are following Gian Piero to always more ambitious goals.



COMPANY PHILOSOPHY

Elegance of the wines, enhancement of the grapes and the of the territory, professional integrity, hospitality aimed at showing the business reality in the best way, passion.

STRENGTHS

A FAMILY THAT PARTICIPATES IN PERSON AT ALL STAGES OF THE WORK

VALENTINA



valentina@agricolamarrone.com

Valentina: oenologist, assisted by his father and by Dr. Lanati, follows the farm and winery

SERENA



serena@agricolamarrone.com

Graduated in business and administration, following the commercial and accounting. English and French.

DENISE



denise@agricolamarrone.com

Graduated in business, communication and marketing. Technical director of Italian Delights tour operator created in 1999 to organize the incoming visitors from abroad to the cellar. Winery hospitality, marketing support, German-speaking markets. English, German, French.

STRENGTHS

A FAMILY THAT PARTICIPATES IN PERSON AT ALL STAGES OF THE WORK

GIAN PIERO



gianpiero@agricolamarrone.com

Gian Piero, son of Carlo, grandson of Pietro, who was the founder of the company. Chemist to agrarian address. Born in 1955, he celebrated the 40 vintages as winery manager. He wants to be the guardian of the experience of three generations as a guarantor of values and traditions that technology must enhance and not undermine.

GIOVANNA



giovanna@agricolamarrone.com

Affectionately called "Mamma Giovanna", she's the center of the family, including the nieces. She's an excellent cook.

DONATO LANATI



One of the most popular Italian advisers at national and international level in the wine industry, accompanies Valentina in a constant and fruitful path for professional growth. Through its own analysis center "Enosis" follows analytically all stages that make up a great wine: vineyard management mainly in the study of very low environmental impact interventions and enhancement of biodiversity of each vineyard, management of the delicate transition from the vineyard to the barrel through the harvest, until the refinement and the bottle.

OUR VINEYARDS, THE HEART OF OUR WONDERFUL WORK

The management of the vineyards, which are the heart of our wonderful work, is aimed at creating an ecological system to put the plants in better living conditions, only in this way we will have the best grapes.

To do this we do not use herbicides but specific mechanical tools which allow the plant to defend itself from pests and at the same time to aerate the soil, trying to minimize run-off phenomena of the ground during storm rainfall that impoverish the soil of precious mineral elements, and above all are only organic fertilized, very important to give the plant the best components to be transferred in grapes and the soil to keep that precious microflora essential for the life of plants.

Obviously after so much care all of vineyard management operations are hand-made, from the pruning to be able to differentiate the production in function of the single plant strength, to accompany the shoots to their supports, to traumatic thinning the clusters that will sacrifice part of the production to favor only the best grapes, to the harvest where expert hands will select and transfer the precious grapes in boxes with holes that allow it to join the cellar in the best conditions.



CASCINA CARLOT



About WHITE GRAPES the transfer in the cellar will be interrupted another time by a break of a few days in a cold storage which will bring down the temperature to 2° C in order to fully preserve the aromas and acidity typical of the grape. Followed by a gentle pressing with a Bucher press, normally used in champagne production.

The RED GRAPES are crushed with a crusher-stemmer-sorter Pellenc that allows you to select the best berries dividing them from the grapes that have not reached perfect ripeness or ruined by weather phenomena or during harvest, as well as from any leaves or small insects.

Major investments justified by the desire to get better and better wines for the fifth generation!

IN THE HEART OF PIEMONTE: LANGHE

UNESCO INHERITANCE PATRIMONY



OUR COMPANY



CELLAR OF ANNUNZIATA IN LA MORRA HAMLET. Among the 11 villages where the Barolo production is permitted, La Morra has the main production surface. Here we obtain a very elegant Barolo with smooth tannins also in its youth. The cellar includes a panoramic terrasse from where you can experience a unique view: 11 castles surround it.

CASCINA CARLOT IN ALBA. The territory of Alba includes some hills very suited for the production of great wines. Madonna di Como is surely one of them and here that Marrone Pietro, born in 1870 ... started his activity as a producer.

GRAPES GROWN



FAVORITA

Indigenous white grape variety. It likes east - west. It produces perfect aperitif wine, fresh, fruity, floral. A product to discover.



ARNEIS

Indigenous white grape variety. Surely the most prestigious white of Piedmont. Fruity, elegant, versatile.



CHARDONNAY

A challenge to demonstrate the influence of terroir on an international variety.



VIognier

Difficult to grow grape, but of great potential. we could not resist the challenge of growing it in Langa, with Barolo and Barbaresco terroir. It offers aromatic and tropical notes of great interest.



SAUVIGNON BLANC

One of the most unique grape varieties in the world, it is very sensitive to the terroir of cultivation and to winemaking techniques. For this reason the cultivation of this variety is always a great professional challenge.



MOSCATO D'ASTI

Widespread variety in Piedmont, which produces the aromatic dessert wine for instance

GRAPES GROWN



DOLCETTO

Typical grape of Piedmont, which produces Dolcetto d'Alba, traditionally the most consumed wine by the Piedmontese people. Often not understood by those who do not know it because it is not "round" but has a very noticeable freshness that makes it ideal for the whole meal, but difficult for tasting.

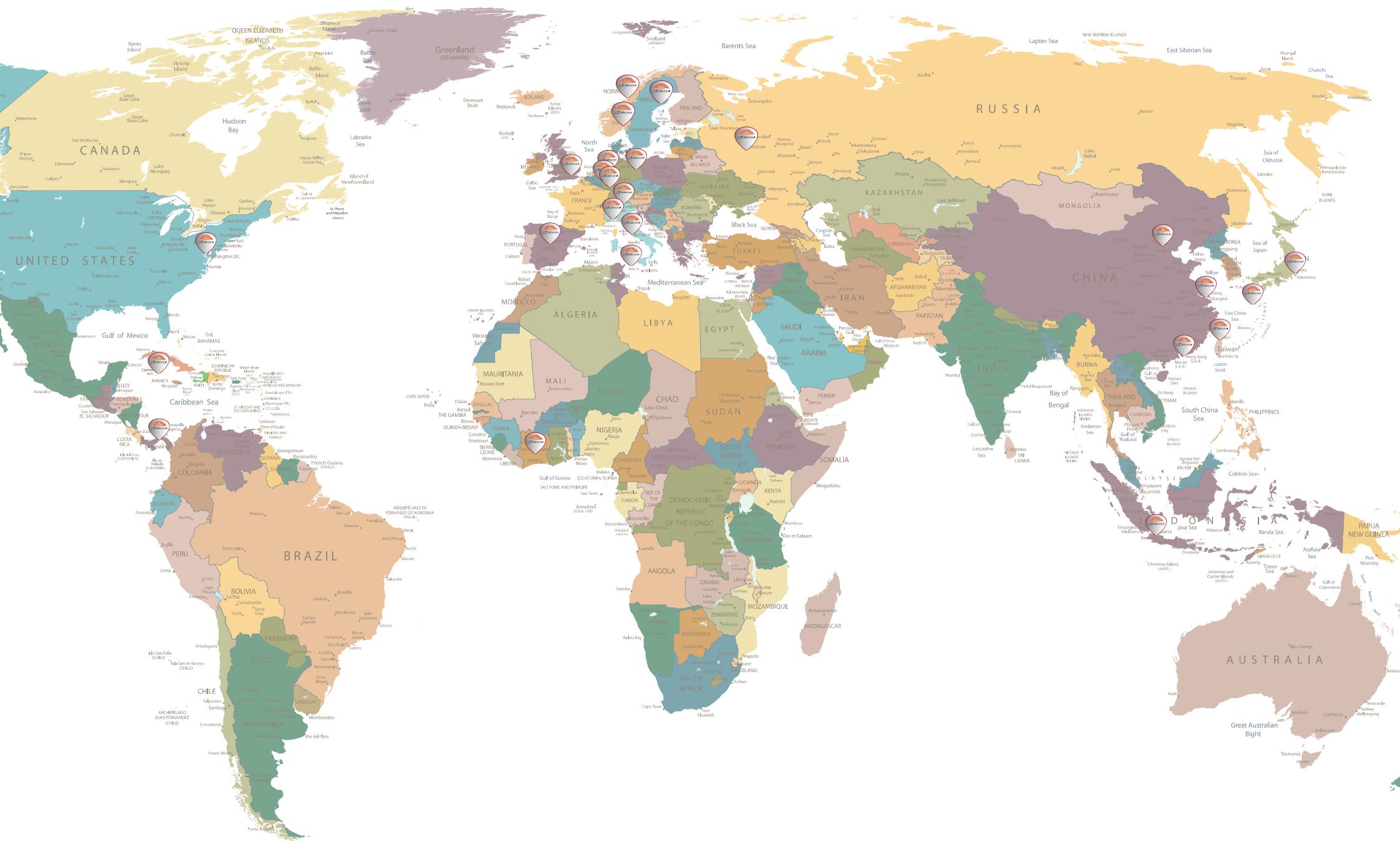
BARBERA D'ALBA

Depending on the age of the vineyard and its exposure can give wines excellent throughout the meal or great wines, especially when aged in wood for a period of one - two years

NEBBIOLI

Incredible Variety. It is the living example as the screw is the link between the earth and the men. And as any soil characterizes this grape giving always very different outstanding wines: Barolo, Barbaresco, Nebbiolo d'Alba, Gattinara, are but a few of the wines that you will get from this amazing grape!

OUR BEST ACKNOWLEDGMENT IS THE POSSIBILITY TO SEE OUR WINES PLACED
TO THE MOST SERIOUS AND PRESTIGIOUS SALE POINTS IN MORE OF 20 COUNTRIES



AWARDS

The company's philosophy is that wines and customers must talk...

2016 - DECANTER ASIA WINE AWARDS

Passione, medaglia d'argento; Moscato, 85 punti

2016 - SAKURA JAPAN WOMEN'S WINE AWARDS

Moscato, gold

2016 - DECANTER

Barbaresco, gold; Barolo Riserva, silver; Chardonnay "Memundis", 83 points; Barbera Superiore "LaPantalera", silver

2016 - VERONELLI

Barolo "Pichemej", 91; Moscato, 88; Barbera Superiore "LaPantalera", 89; Dolcetto "Carlot", 88; Arneis "Tre Fie"; Chardonnay "Memundis", 89; Passione; Sancarlo, 89; Nebbiolo, 88.

2016 - MARONI

Barolo "Pichemej", 81; Sancarlo, 81; Chardonnay "Memundis", 77; Nebbiolo, 83; Barbera Superiore "LaPantalera", 82

2016 - VINI BUONI D'ITALIA

Sancarlo, corona d'oro; Barolo "Pichemej"; Barbera Superiore "LaPantalera"; Arneis "Tre Fie"; Nebbiolo

2015 - CERTIFICATO DI ECCELLENZA MERANO WINE AWARD

Barolo "Pichemej"

2015 - IWSC

Barolo "Pichemej", silver; Barbaresco, gold

2015 - BERLINER WEIN TROPHY

Barbaresco, gold

2015 - VERONELLI

Barolo "Pichemej", 91; Moscato, 88; Barbera Superiore "LaPantalera", 89; Dolcetto "Carlot", 88; Arneis "Tre Fie" 87; Chardonnay "Memundis", 87; Passione; Sancarlo, 89; Nebbiolo, 88.

2015 - MARONI

Barolo "Pichemej", 81; Sancarlo, 81; Chardonnay "Memundis", 79; Nebbiolo, 83; Barbera Superiore "LaPantalera", 82

2014 - VERONELLI

Barolo "Pichemej", 89; Moscato, 87; Barbera Superiore "LaPantalera", 90; Dolcetto "Carlot", 88; Arneis "Tre Fie"; Chardonnay "Memundis", 87; Passione; Sancarlo, 89; Nebbiolo, 88.

2014 - MARONI

Barolo "Pichemej", 81; Sancarlo, 81; Chardonnay "Memundis", 80; Nebbiolo, 83; Barbera Superiore "LaPantalera", 84

2013 - VERONELLI

Barolo "Pichemej", 89; Moscato, 87; Barbera Superiore "LaPantalera", 90; Dolcetto "Carlot", 88; Arneis "Tre Fie"; Chardonnay "Memundis", 87; Passione; Sancarlo, 89; Nebbiolo, 88.

2013 - MARONI

Barolo "Pichemej", 81; Sancarlo, 81; Chardonnay "Memundis", 80; Nebbiolo, 83; Barbera Superiore "LaPantalera", 84

2013 - WSWA

Passione, double gold

2013 XV TASTING CONTEST - FIERA INTERNAZIONALE DI PRODEXPO**MOSCA**

Barbaresco, gold; Gavi, gold

2012 - MARONI

Arneis "Tre Fie", 85; Barbera Superiore "LaPantalera", 84;
Barolo "Pichemej", 86; Chardonnay "Memundis" 86;
Dolcetto "Carlot", 83; Moscato, 84; Nebbiolo, 84.

2012 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87; Barbera Superiore "LaPantalera",
90; Dolcetto "Carlot", 87; Arneis "Tre Fie" 84; Chardonnay "Memundis"
86; Sancarlo, 88; Nebbiolo, 89.

2011 - MARONI

Arneis "Tre Fie", 81; Barbera Superiore "LaPantalera", 84;
Barolo "Pichemej", 81; Chardonnay "Memundis" 86;
Dolcetto "Carlot", 83; Moscato, 84; Nebbiolo, 84.

2011 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87; Barbera Superiore "LaPantalera",
90; Dolcetto "Carlot", 86; Arneis "Tre Fie" 84; Chardonnay "Memundis"
86; Sancarlo, 88; Nebbiolo, 89.

2011 - DECANTER

Piemonte Barbera, recommended

2011 - INETRNLATIONAL WOMEN'S WINE COMPETITION

Favorita, gold

2010 - WINE ENTHUSIAST

Barolo "Pichemej" 92 points

2010 - MARONI

Arneis "Tre Fie"; Barbera Superiore "LaPantalera", 84;
Barolo "Pichemej"; Chardonnay "Memundis"; Dolcetto "Carlot";
Moscato; Nebbiolo, 84.

2010 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87; Barbera Superiore "LaPantalera",
90; Dolcetto "Carlot", 86; Arneis "Tre Fie" 84; Chardonnay "Memundis"
86; Sancarlo, 88; Nebbiolo, 89.

2009 - DECANTER

Sancarlo, bronze; Barolo "Pichemej", silver

2009 - MARONI

Nebbiolo, 84; Barbera Superiore "LaPantalera" 82

2009 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87; Barbera Superiore "LaPantalera",
90; Dolcetto "Carlot", 86; Arneis "Tre Fie" 84

2008 - CONCORSO ENOLOGICO INTERNAZIONALE

Barolo Riserva, Gran Menzione

2008 - MERUM

Nebbiolo, 3 stelle; Barolo "Pichemej", 3 stelle

2008 - MARONI

Barolo "Pichemej", 81; Sancarlo, 81; Chardonnay "Memundis", 77;
Nebbiolo, 83; Barbera Superiore "LaPantalera", 82

2008 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87; Barbera Superiore "LaPantalera",
90; Dolcetto "Carlot", 86; Arneis "Tre Fie" 84

2007 - WEIN PLUS

Barolo Riserva, excellent

2007 - INTERNATIONAL WINE CHALLENGE

Sancarlo, bronze; Barolo "Pichemej", silver

2007 - MARONI

Barolo "Pichemej", 81; Sancarlo, 81; Chardonnay "Memundis", 77;
Nebbiolo, 83; Barbera Superiore "LaPantalera", 82

2007 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87; Barbera Superiore "LaPantalera", 90; Dolcetto "Carlot", 86; Arneis "Tre Fie" 84

2005 - VINUM

Barolo "Pichemej", 16

2004 - ROBERT PARKER

Barbera Superiore "LaPantalera"; Arneis "Tre Fie"

2003 - VERONELLI

Barolo "Pichemej", 90; Moscato, 87;
Barbera Superiore "LaPantalera", 90

2002 - MARONI

Sancarlo, 85

2002 - VINUM

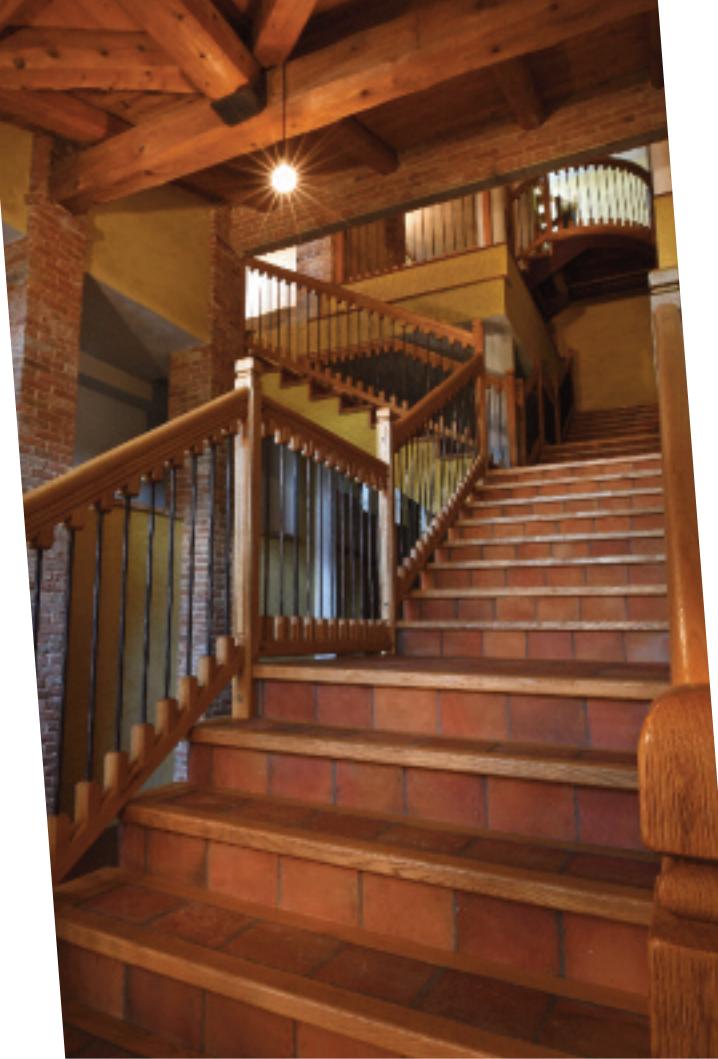
Barolo "Pichemej", 15,5

2002 - GUIDA AI VINI DI PIEMONTE E VALLE D'AOSTA, GAMBAROTTA

Barolo "Pichemej", 15,5

2002 - GUIDA L'ESPRESSO, MASNAGHETTI

Sancarlo



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