

Barolo del Comune di La Morra

Zone of Origin:

La Morra, West-facing slopes.

Grape variety:

Nebbiolo

Vinification and Ageing:

The grapes are destemmed and gently crushed.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of delicate aromas, skin contact lasts for a total of 3 weeks with regular pump-overs. If the vintage allows the wines will go on macerate for a further three weeks with a submerged cap.

Malolactic conversion takes place in stainless steel before the wines are moved into wood.

Aged in large wooden botte for around 24 months.

In the spring following the completion of the ageing in wood the wine is returned to stainless steel before being bottled in the following June.

We keep the wines in our cellar for a minimum of 18 months before releasing them to the market.

Perfume:

Elegante and fresh, with notes of red fruit and spices.

Taste:

Intense with a soft tannic texture that is well incorporated, good freshness on the finish.

Colour:

Garnet.