

BAROLO DOCG

del comune di La Morra



Composition	Nebbiolo 100%
Origin	La Morra
Vineyard Terrain	Surface Total: 2.3 ha. Esposition: Southwest. Altitude: 350 mt. (1,150 ft) Soil typology: limestone & clay
Vineyard Detail	Training method: Guyot Average age: 35 years old Yield: 5 tons /Hectare
Fermentation	In temperature controlled stainless steel vats for approximately seven days. Malolactic completes in barrel.
Aging	In oak barrels of diverse ages for 24 months and in bottle. No fining or filtration is used.
Production	12,000 bottles per year approx.

TASTING NOTES

This Barolo integrates Nebbiolo grapes from different vineyards sites in La Morra and one from Serralunga d'Alba. On the nose scents of cinnamon and smoke align with strawberry and cherry, followed by hints of mint, oregano, forest, and orange zest. In the mouth, the texture is velvety and red fruits come forward.

Fresh tannins keep the wine bright and intriguing all the way through the finish.
