

Barolo del Comune di La Morra

TECHNICAL DATA

Red Grapes Variety: Nebbiolo 100%

Production area: ROGGERI 60% - SAN BIAGIO 20% - BETTOLOTTI 20%

Vineyards age: from 2016 to 1957

Alcool cont.: 14,50%

Soil: ROGGERI clay with limestone**,**

SAN BIAGIO light clay and sand,

BETTOLOTTI light clay and sand

Vineyards surface area: about 2,9 ha.

Altitude: 220-280 m. slm

Exposure: ROGGERI south-east; SAN BIAGIO south; BETTOLOTTI east

Harvest: done manually the first week of October.

Vinification*:* about 4 weeks of maceration in stainless tank at 26-28 degree temperature control, pumping over twice a day for the entire duration of fermentation.

Malolactic fermentation: immediately after alcoholic fermentation in steel containers in an environment heated to 20°C.

Fining: big barrels from slavonian oak for 18/24 months.

Bottling: normally bottled in July of the third year. Refinement for another 9 months in the bottle in the darkness of the underground cellar.

Total production: about 16000 bottles

ORGANOLEPTIC CHARACTERISTICS

Color: brillant and vivid garnet ruby

Nose: complex and great freshness, evident hints of cherry and ripe strawberry with a background of dried apricot. All accompanied by pleasing tarry notes in the finish.

Mouth: full, of great elegance and refinement with silky tannins that make the palate pleasantly clean.

Ageing capacity: great evolutionary capacity, we recommend consumption in the 10/15 years after bottling.