

Barolo La Morra DOCG

A perfect combination of power and elegance in a succession of sweet and delicate scents of violet and withered rose, with slight balsamic sensations and spicy touches.

Grape variety: 100% Nebbiolo

Vineyards: in La Morra

Position: hill, with south-easterly and south-westerly exposure, at altitudes of 250-300 m above sea level.

Soil: sandy-calcareous-clay

Yield per ha: 50 hl.

Average age of vineyards: 5-10 years

Plant density/ha: 3,800 vines

Annual production: 8,000 bottles

Vinification: traditional temperature-controlled maceration in concrete tanks

Ageing: in Slavonian oak barrels and then in steel

Alcohol content: 14 - 14,5%

Acidity: 5.4 - 5.6 g/l

Cellar life: 12 years

Description: pale garnet red with ruby highlights. The bouquet reveals scents of wild rose, violet and broom. The palate is dominated by plum, strawberry, red fig and carob, supported by sweet notes of spices and liquorice. Fresh, delicate and floral, it combines a sweet and pleasant tannic structure with an acidic vein that is present but well integrated into the body of the wine. Excellent persistence in the finish.

Pairing suggestions: excellent with roasted red meat, game and medium-mature cheeses.

