



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.

CIABÒT BERTON

MARCO OBERTO LA MORRA

BAROLO

Denominazione di Origine Controllata e Garantita

DEL COMUNE DI LA MORRA



- Grape variety: Nebbiolo 100%
- Vineyards: 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: 3800 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
- Size available: 0.75 liters - 1.5 liters - 3 liters

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.



Azienda Agricola Oberto Marco

Frazione S. Maria, 1 - 12064 La Morra (CN), Italia
Tel. +39 0173 50217 - info@ciabotberton.it

ciabotberton.it

