

This wine has been telling the wonderful story of a territory and the three vineyards that make it up for over 50 years, offering the palate sophistication and surprising balance.

CIABÒT BERTON

MARCO OBERTO LA MORRA



BAROLO

Denominazione di Origine Controllata e Garantita



- Grape variety: Nebbiolo 100%
- Vineyards: in three historical 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: 45 hl.
- Average age of vineyards: 35 years
- Plant density/ha: 3800 vines
- Annual production: 15.000 bottles
- Vinification: traditional temperature-controlled maceration in concrete tanks
- Ageing: in Slavonian oak barrels
- Alcohol content: 14 - 14,5%
- Acidity: 5,2 - 5,6 g/l.
- Cellar life: Minimum 10 years
- Size available: 0,375 liters - 0,75 liters - 1,5 liters

Garnet red with ruby highlights. The nose is ethereal and expansive with hints of minerals and balsamic notes accompanied by scents of rose, spices, red fruits and wax. The palate is tangy and pleasant, rich, very persistent and well supported by tannins.

Ideal with roasts, braised red meats, game and mature cheeses.

Azienda Agricola Oberto Marco

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