

BAROLO DEL COMUNE DI LA MORRA DOCG

In 2015, with the arrival of the new generation of the family, we set ourselves a new goal: to be able to produce a Barolo that best represents the characteristics of the soils of the Tortonian area.

Maintaining our traditionalist style, we decided to vinify together part of the grapes from our historic vineyards all located in La Morra. The result is a wine that makes elegance its strength and that reaches the peak of its evolution in shorter periods, showing itself to be easier to approach and more enjoyable even at a young age.

The color is a beautiful garnet red enriched with ruby reflections. On the nose it presents a rich fresh bouquet, elegant dominated by floweriness, with memories of flower petals, such as violets and roses. Long and intense is the aromatic persistence.



It should be served in crystal glasses with very large bowls.

Variety:	Nebbiolo
Rootstocks:	Kober 5BB – 420 A
Plant Density:	4,000 plants per hectare
Training System:	Free-standing espalier with “Guyot” pruning
Average Altitude:	From 300 m to 380 m above sea level
Exposure:	South, Southwest
Soil:	Calcareous, argillaceous with magnesium content
Plantation Date:	From 1978 to 2001
Zone:	La Morra