



VINTAGE 2019

Barolo DOCG del Comune di La Morra

To the eye it offers a very beautiful color scheme, never too intense, but very stable over time.

The bouquet is rich, broad and very persistent. Reminiscent of fresh fruit, small fruits in particular, sensations of sweet spices, mountain hay and underbrush.

Very good structure; tannins and acids are present in a very pleasant balance. It is a wine worthy of the fame it has always enjoyed.

Beloved by great connoisseurs and fans of wines with a strong personality. However, it is also necessary to be equipped with a lot of fortitude because usually a big one will be expected, as in this case. The Barolo in question will offer its best in 5/6 years.

Recommended pairings: excellent with roasts and game.

Base information

Product name: Barolo DOCG del Comune di La Morra

Vine: nebbiolo

Denomination: Barolo

Classification: DOCG

Color: red

Type: still

Country/Region: La Morra/Piedmont

Vintage: 2019

Alcohol content: 14.59

Residual sugar: 0.34

Number of bottles produced: 4500

Vineyard

% Grapes/Vine: 100% Nebbiolo

Soil: calcareous/clayey

Exposure: south, southeast

Agricultural method: traditional

Year of planting: 1975

Harvest date: 20/10/2019

Type of harvest: by hand in crates

Geolocation: La Morra

Winemaking

Method: destemming-crushing, vinification with fermentation in temperature-controlled stainless steel tanks with long submerged cap maceration from 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at a temperature of 20°C. Storage in stainless steel for 2 to 4 months. 24 months in large Slavonian oak barrels. 4/6 months in stainless steel and minimum 6 months in bottle.

Temperature: 33°C

Duration: 2.5 months

Malolactic: breakthrough

Aging: 24 months in large Slavonian oak barrels. 4/6 months in stainless steel and minimum 6 months in bottle.

Age of barrels: 10 years old

Barrel type: large barrel

Wood type: oak

Barrel roasting: very light

Percentage of new barrels: 0%

Bottle

Empty bottle weight: 500

Bottling date: 15/10/2022

Aging potential: 10 years

Cork size: 24x44

Cork material: cork

Bottle type: Albeisa

Number of bottles per box: 6

Box size: 17,31,26

Time in wood: 24 months

Minimum time in bottle: 6
months
