



## Barolo Docg

**La Morra**  
**2017**

### Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



**Grapes:** Nebbiolo - **Harvest:** 28<sup>th</sup>/29<sup>th</sup> October 2017- **Village:** La Morra - **MeGa (Cru):** Santa Maria, Serra dei Turchi  
**-Maceration:** 12 days **FML:** 100% - **Aging:** 35Hl big cask – **Aging duration:** 30 months – **Bottling:** 13<sup>th</sup> October 2020

### Data

Alcohol: 14,50 % - Total acidity: 5,83 g/L – Dry extract: 31,3 g/L

### Winemaker notes

This wine is the result of a selection of grapes from vineyards planted around our cellar, all located in the municipal area of La Morra. The particularity of these soils, of relatively young origin compared to the rest of the Barolo area, gives wines with considerable readiness from the first years of aging. This type of soil always gives excellent aromas, which in 2017 fully reflect the pleasantness of the Nebbiolo grape.

In 2017, we've produced 7513 and 150 magnums.

### Tasting notes

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