



Barolo Docg
La Morra
2016 First vintage

Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



Grapes: Nebbiolo - **Harvest:** 17 and 18 October 2016 - **Village:** La Morra - **MeGa (Cru):** Santa Maria, Serra dei Turchi - **Maceration:** 12 days **FML:** 100% - **Aging:** 35Hl big cask – **Aging duration:** 30 months – **Bottling** 20 June 2019

Data

Alcohol: 14,67 % - Total acidity: 6,43 g/L – Dry extract: 30,02 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 2016 fully reflect the pleasantness of the Nebbiolo grape.

In 2016, we've produced 4.260 and 150 magnums.

Tasting notes
