



## Barolo Docg

**La Morra**  
**2018**

### Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



**Grapes:** Nebbiolo - **Harvest:** 10 October 2018- **Village:** La Morra - **MeGa (Cru):** Santa Maria, Serra dei Turchi - **Maceration:** 12 days **FML:** 100% - **Aging:** 35hl single big cask – **Aging duration:** 26 months – **Bottling:** 8 July 2021

### Data

Alcohol: 14,50 % - Total acidity: 5,32 g/L – Dry extract: 29,1 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 2018 we've produced 4.362 bottles.

### Tasting notes

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