

DIEGO MORRA



BAROLO DOCG 2022 DEL COMUNE DI VERDUNO



Grape variety: Nebbiolo

Vineyard location: municipality of Verduno, Massara, Boscatto, and Breri MGA (Vineyards), and – only for this vintage – San Lorenzo di Verduno. Southern exposure and south-east exposure, calcareous and loamy soil

Harvest period: second ten days of October

Vinification: Nebbiolo grapes coming exclusively from 3 different vineyards in the municipality of Verduno. Fermentation and maceration in stainless steel containers at a controlled temperature, maximum 27/28°C, for 25 days. The aging takes place in large French oak barrels (2500 litres) for a period varying between 18 and 24 months. Further refinement follows in stainless steel containers and then in the bottle

Alcohol content: 14.5% VOL

Organoleptic characteristics: An intense walk in a forest, this is how one could define this Barolo. Fresh, herbaceous notes, reminiscent of alpine herbs, humid forest, notes of "china", with hints of tobacco and leather. Soft and velvety on the palate, balanced and with notable personality. On the nose it is clear, fine, deep, of great elegance and harmony, persistent and with dense tannins but without harshness. On the palate it is warm and enveloping, demonstrating great balance and long persistence

Pairings: excellent with medium-structured first courses, a Barolo to drink, to be enjoyed with different dishes, very versatile. Fresh, intense, fragrant. First courses, red meats, cheeses, but also to be dared on fish dishes.