

DIEGO MORRA



BAROLO DOCG 2016 MONVIGLIERO

Varietal: Nebbiolo

Vineyard location: comune di Verduno, MGA Monvigliero

Harvest: second ten days of October

Vinification: the wine comes from a selection of the best grapes within the 4 hectares of the MGA Monvigliero. 3 different exposures - south, south/east and south/west. Fermentation and maceration in stainless steel containers at a controlled temperature, maximum 30 ° C, for 35 days. Aging: takes place in French oak barrels (500 lt) for 6 months, and then in medium-sized barrels, 2500 lt each, always French oak, for 24 months. This is followed by a further aging in stainless steel containers and then in bottle.

Alcohol degree: 14,5% VOL

Organoleptic Characteristics: delicious to the nose thanks to the vastness of the scents that show. Energy and character with red plums, dried red flowers and spices. reminiscent of cinnamon, cloves and white pepper. Full-bodied. mature tannins and a subtle and sharp finish. On a sensorial trip, from the nose to the mouth by way of balanced and lightly shaded reds, to perfumes of rose, mature fruit, delicate spices, perhaps tobacco.

Pairings: The tenderness and elegance of this wine is best accompanied by second courses of meat or aged cheeses for an extravagant yet natural combination. Sipped at the end of a meal with pieces of dark chocolate, it becomes the seal of an excellent meal in Langa. make it also suitable for bold combinations for a Barolo as fish or risotto mushrooms and truffles. In addition, those spicy and light notes (ginger) could indicate it for a dinner of spicy foods.

