

DIEGO MORRA



BAROLO DOCG 2022 SAN LORENZO DI VERDUNO



Grape variety: Nebbiolo

Vineyard location: municipality of Verduno, San Lorenzo vineyard. Southern exposure, calcareous and loamy soil

Harvest time: second ten days of October

Vinification: Nebbiolo grapes coming exclusively from the San Lorenzo di Verduno vineyard. Fermentation and maceration in stainless steel containers at a controlled temperature, maximum 26/28°C, for 30 days. Aging takes place in large French oak barrels (2500 litres) for 24 months. This is followed by further refinement in stainless steel containers and then in the bottle

Alcohol content: 14.5% VOL

Organoleptic characteristics: the grapes from Verduno give a very wide range of aromas ranging from spicy notes to sweeter floral and fruity ones. Ample and happy aromas of strawberry, cherry, licorice and aromatic herbs, with hints of tobacco and leather. Soft and velvety mouth, balanced and with remarkable personality. Clean, fine on the nose, deep, of great elegance and harmony, persistent and with dense tannins without harshness. On the palate it is warm and enveloping, showing great balance and long persistence

Pairings: excellent with first courses with a good structure, such as creamed risottos, and with second courses of meat, braised or boiled meats, and aged mountain cheeses. Also try it in less usual combinations, such as fish dishes with a good structure and fatness.