

DIEGO MORRA



BAROLO DOCG 2022 ZINZASCO



Grape variety: Nebbiolo

Vineyard location: municipalities of Verduno, La Morra

Harvest period: first part of October, manual harvest

Vinification: union of Nebbiolo grapes coming for 50% from the village of Verduno and for 50% from the village of La Morra, 10 different MGA. Fermentation and maceration in temperature-controlled stainless steel containers, maximum 28 °C for 25 days. The aging takes place in tonneaux (500 lt) and in barrels of average size, 2500 lt each, always French oak, for 25 months. This is followed by further refinement in stainless steel containers and then in bottle

Alcohol content: 14.5% VOL

Organoleptic characteristics: the grapes coming from 10 different sub-areas (MGA) of the Village of La Morra and Verduno give a very wide range of aromas ranging from spicy notes to the sweetest floral and fruity ones. Ample and happy aromas of strawberry, cherry, licorice and aromatic herbs, with hints of tobacco and leather. The mouthfeel is soft and velvety, balanced and with a remarkable personality. Clear, fine to the nose, deep, of great elegance and harmony, persistent and with medium tannins, without harshness

Pairings: excellent with pasta dishes with a good structure, such as creamy risotto, and with meat dishes, braised, boiled, and seasoned alpine cheeses. Try also in less usual combinations, such as fish dishes of good structure and fat.