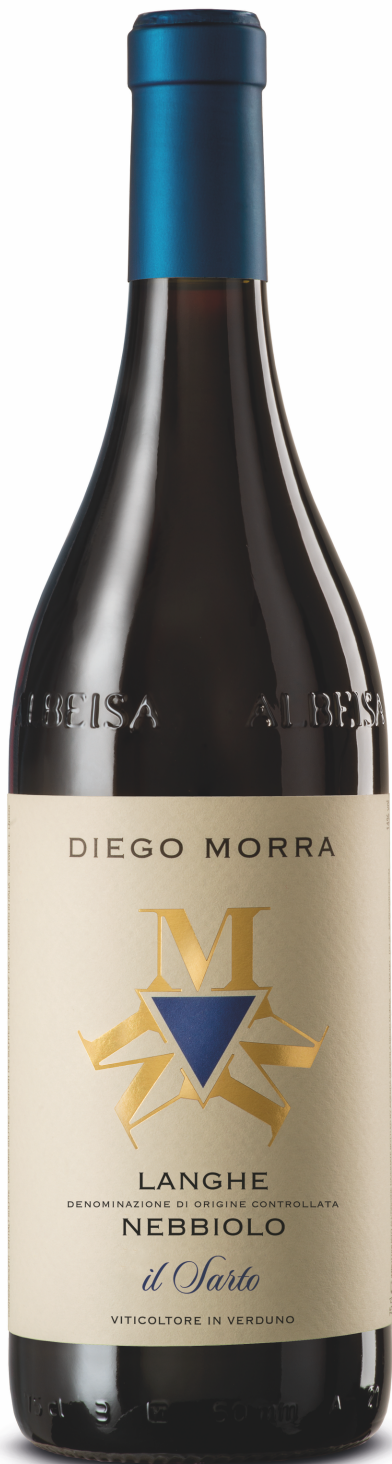


DIEGO MORRA



LANGHE DOC NEBBIOLO 2024 IL SARTO



Grape variety: Nebbiolo

Vineyard location: municipality of Roddi, La Morra, Verduno

Harvest period: first ten days of October

Vinification: after soft destemming, the tumultuous fermentation takes place in 8-10 days with constant temperature control (max. 26-28° C), short but frequent pumping over and racking in about 10-12 days. A parte of the maceration took place according to the carbonic maceration technique. The vinification, the malolactic fermentation and most of the aging (which also involves a passage in wood in tonneaux/large barrels) take place in stainless steel containers in about 12-18 months.

Alcoholic content: 13,5% BY VOL

Organoleptic characteristics: maximum expression of varietal characters, the not too marked coloring intensity is given by the ruby red with garnet notes. The vinous aromas and hints of ripe red fruits and small fruit jam are accompanied by marked floral notes of rose. Light hints of wild herbs complete the olfactory sensations. The aging in wood allows the right combination of the tannic richness typical of Langa Nebbiolo and the softness of the palate, making this wine balanced but long-lived.

Pairings: Its fresh, yet intense and persistent interpretation places the wine in a wide range of pairings: well-structured appetizers, first and second courses with meat, semi-mature cheeses, and even fatty fish.