

Barolo del Comune di La Morra

Gemma



CLASSIFICATION	D.O.C.G.
ТҮРЕ	Red
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Nebbiolo
HARVEST	End of September - beginning of October.

VINIFICATION

The mature and consistent bunches are loaded into crates and taken to the cellar in the shortest possible time, in order to avoid unwanted oxidation.

Long maceration of 20 days.

MATURATION

Maturation of 24 months both in Slavonian oak casks and French tonneaux.

TASTING NOTES

Soft, elegant and long wine on the palate, with an important polyphenols component.

Normally, Barolo of La Morra Commune is more soft and ready if compared with Barolo of other communes.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.