

Technical sheet

BAROLO DOCG DEL COMUNE DI LA MORRA

Area of origin

La Morra

Grape variety

100% Nebbiolo

Vinification and ageing

Temperature controlled fermentation in stainless steel tanks with maceration of the skins for 3 weeks and frequent pumping over. Aging in large oak barrels (20-60hl) for 24 months followed by 6-8 months in bottle.

Color

Garnet

Perfume

Very fine, spicy and then fruity, with floral notes of rose and currants

Flavor

A taste response characterised by good body and exceptional smoothness, followed by lively, young tannin with lingering persistency. Elegant, clean finish.

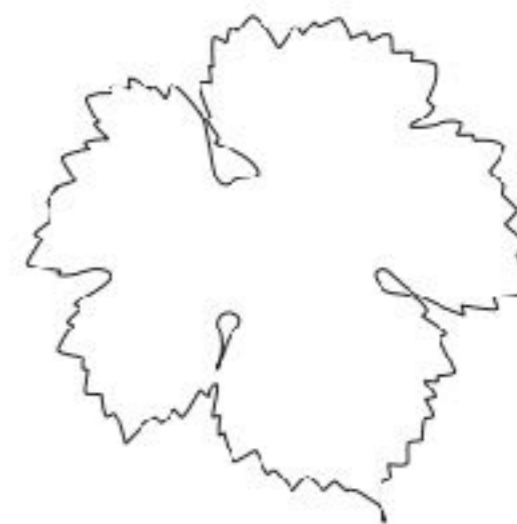
AGRICOLA
Brandini
LA MORRA

BAROLO

Denominazione di Origine Controllata e Garantita

del comune di

La Morra



A handwritten signature in blue ink, located to the right of the grape leaf drawing. The signature is stylized and appears to be 'S. J.' or similar.