



## Barolo del Comune di La Morra

### TECHNICAL DATA

**Red Grapes Variety:** Nebbiolo 100%

**Production area:** ROGGERI 60% - SAN BIAGIO 20% - BETTOLOTTI 20%

**Vineyards age:** from 2016 to 1957

**Alcohol cont.:** 14,50%

**Soil:** ROGGERI clay with limestone,

SAN BIAGIO light clay and sand,

BETTOLOTTI light clay and sand

**Vineyards surface area:** about 2,9 ha.

**Altitude:** 220-280 m. slm

**Exposure:** ROGGERI south-east; SAN BIAGIO south; BETTOLOTTI east

**Harvest:** done manually the first week of October.

**Vinification:** about 4 weeks of maceration in stainless tank at 26-28 degree temperature control, pumping over twice a day for the entire duration of fermentation.

**Malolactic fermentation:** immediately after alcoholic fermentation in steel containers in an environment heated to 20°C.

**Fining:** big barrels from slavonian oak for 18/24 months.

**Bottling:** normally bottled in July of the third year. Refinement for another 9 months in the bottle in the darkness of the underground cellar.

**Total production:** about 16000 bottles

# CRISSANTE ALESSANDRIA

## ORGANOLEPTIC CHARACTERISTICS

**Color:** brilliant and vivid garnet ruby

**Nose:** complex and great freshness, evident hints of cherry and ripe strawberry with a background of dried apricot. All accompanied by pleasing tarry notes in the finish.

**Mouth:** full, of great elegance and refinement with silky tannins that make the palate pleasantly clean.

**Ageing capacity:** great evolutionary capacity, we recommend consumption in the 10/15 years after bottling.