



BAROLO docg DEL COMUNE DI LA MORRA 2021

Wine made from Nebbiolo grapes grown in the municipality of La Morra. Elegant with a ruby red color. On the nose is intense with notes of violet, raspberry, and wild strawberry. Fresh, quite sapid with delicate tannins on the palate.

Elegant and harmonious, with great persistence and finesse.

Vineyard

Variety: Nebbiolo, sub-variety Lampia

Area: Municipality of La Morra, selection of different vineyards

Soil: Calcareous-sandy

Exposure: East

Vineyard area: 1.70 ha

Density: 4,800 vines/hectare

Winemaking

Fermentation in stainless steel with temperature control at 27°C / 80.6°F, racking after about three weeks, and malolactic fermentation completed in the fall.

Aging in oak barrels for a minimum of 18 months.

Further aging in the bottle.

Harvest date: October 15-16, 2021

Alcohol content: 14% by vol.

Annual production: 11,600 bottles

Format: Bottle 0.75l – Magnum 1.5l

Serving temperature: 16°/17°C - 60.8°F/ 62.6°F



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