



Elio Filippino

Vini Pregiati delle Langhe



Barolo D.O.C.G. "La Morra"

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Harmonious bouquet with reminiscences of red rose, raspberries, cinnamon and vanilla. It presents a strong structure that allows aging for a long period of time. Full, fascinating and elegant taste, intense with a good body. La Morra is a modern Barolo as it ages in oak barrels and partly in barriques.

Ideal serving temperature is 20°C. Also very good at 16°-17°C. Do not expose to abrupt changes of temperature. Its fragrance and scents are highlighted if put into a crystal decanter and then poured into crystal stemware with an ample bowl. Swirl it around the glass to finally taste and appreciate it.

Offering a rare balance of grace and strength, our noble Barolo is a wine for special occasions, memorable celebrations and elegant tables. It is a perfect match for savory stuffed pasta, stewed and braised meats, game and pungent, fully ripe cheeses. Excellent with delicate fruits like strawberries.

COLOR: Intense garnet red

GRAPE: 100% Nebbiolo

EXPOSURE: South and South-West

YIELD PER HL/HA: Max 80 qt/hectare

HARVEST: Manual, the first half of October

CELLAR TEMPERATURE: 14°-18°C constant

VINIFICATION: The grapes are delicately pressed and the stalks are removed. The limpid must ferments in stainless steel vats at a controlled temperature of 26°-28°C for 20-25 days. After racking, the new wine is put in part into 25 and 30 hl Slavonian oak casks and in part into 225 liter Allier barriques, for a total of 20-24 months. Next, it is bottled and left to age, collecting all its aroma for at least 12 months.

ALCOHOL: 14.5%

