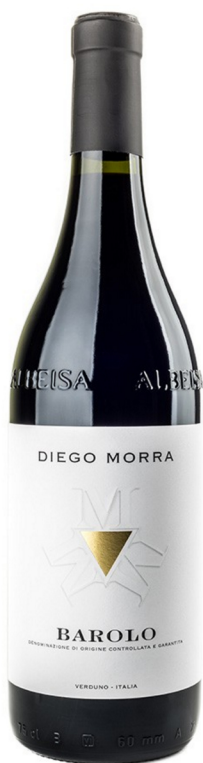


DIEGO MORRA



BAROLO



Denomination: Barolo D.O.C.G.

Varietal: Nebbiolo

Vineyard location: Verduno, La Morra

Yield: 70q. / hectare

Harvest: first ten days of October

Vinification: A thoughtful union of grapes from the towns of La Morra (75%) and Verduno (25%) to best combine the sensorial characteristics of the "King of Langhe wines".

Organoleptic Characteristics: Good structure with gently orange-red colors denoting a correct ageing in tonneaux after a long maceration and soft crushing.

The right amount of time in the bottle guarantees the rest necessary to optimize the taste of the full warm tannins and alcohol - accompanied by lightly spiced flowery notes of rose.

Pairings: Excellent paired with second courses of meat, braised foods or long-aged cheeses from the Alps.

Download the technical information for our [Barolo](#).