

DIEGO MORRA



# NEBBIOLO



**Denomination:** Langhe Nebbiolo D.O.C.

**Varietal:** Nebbiolo

**Vineyard location:** Verduno, Roddi d'Alba,  
La Morra

**Yield:** 80q. / hectare

**Harvest:** second half of October

**Vinification:** after a careful destalking the tumultuous fermentation takes place in 8-10 days under constant temperature control (max. 28-30°C), short but frequent remounts and racking for about 10-12 days. The wine-making process, the malolactic fermentation and great part of the aging process (which finishes with a period in wood) takes place in stainless steel containers during a 12-16 month period.

**Organoleptic characteristics:** maximum expression of the varietal's characteristics, the ruby red color isn't too intense given the wine's notes of garnet.

The winery perfumes and scents of mature red fruit and small berry jam are accompanied by marked flowery notes of rose. The delicate scents of toast and vanilla complete the bouquet. The ageing in wood allows for the right marriage between the richness of the tannins typical of nebbiolo from the Langa and the soft mouthfeel make this a balanced but long-lasting wine.

**Pairings:** a wine with important structure elegantly balanced it is best expressed when paired with meat dishes, game and aged cheeses.