Lalù

Piedmont, Italy



Profile

Lara and Luisa first met as classmates at university, and after graduation they moved to the countryside, near La Morra, where they worked for leading local vintners. Despite often being knee-deep in mud, like a couple of tomboys, feminine sensitivity and determination have always inspired their work. Which is why, in 2019, they created the Lalù: to grow Nebbiolo and Barbera vines and make wine from those grapes that represent the more feminine side of each variety. They operate out of a small winery in Serralunga d'Alba with their two dogs.

Details



Nebbiolo



Sant'Agata Fossil Marl



3.5 ha



5-year-old vines



Langhe Nebbiolo

Since 2015 Lara and Luisa have tended their vineyards themselves with help from a small cadre of friends and family. They have dealt with all the different stages of winegrowing: from pruning to harvesting. Their beliefs dictate that wine is, first and foremost, a gift from the land and our planet: in other words, home. Which is why they have come to realize they should tend the vineyards following organic farming principles. In the coming years they will obtain Bio Certification from Valoritalia.

For this wine Lara and Luisa use grapes from the vineyards of Monforte and La Morra, which are still too young to be used for Barolo. They vinify the grapes from each vineyard separately, in concrete tanks, and age them in Austrian oak barrels for approximately eight months.

This is a true baby Barolo and it shows in the depth and texture of the wine. The relatively intense color and texture stems from the Bussia fruit, while La Morra's fruit donates the fine nose. A weave of red berries, cold tea & white pepper. The depth of the wines comes from Monforte and the linear character from La Morra. A beautiful marriage.

Finer Points

- 200 cases produced on average
- 20 cases imported
- Young vine, baby Barolo



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