

Morra

"CASTELLINALDO" D.O.C. Barbera D'Alba

Piedmont's most widely planted variety can adapt itself to a wide variety of terroirs and different soil and climate conditions. Since time immemorial, Barbera grapes have been vinified around Alba to make a straightforward, everyday wine with marked acidity, ideal for drinking throughout a meal or enjoying in good company. Morra's classic Barbera d'Alba has the traditional impenetrable purplish-red colour, scents of spices, raspberries and blackberries and a suppleness on the palate and is immediately enjoyable.



COUNTRY

Italy

VARIETAL

100% Barbera

SOIL TYPE

Chalky Limestone

VINEYARD

Single vineyard Among the oldest on the estate near village of Castellinaldo

HARVEST

Manual harvested & sorted 6.5 t. of grapes per hectare

VINIFICATION

Soft destemming 15 months aging 50% big French Oak Cask 50% Barriques 6 more months in bottle Produced only in the best vintages

TASTING NOTES

Healthy, vigorous fruit that careful vinification in a submerged cap transforms into a full-bodied, soft red. Aging in small oak barrels confers intriguing notes of spice and undergrowth.

CERTIFICATIONS

