



**Grape Variety:** 100% Nebbiolo Langhe.

**Zone of Production:** La Morra.

**The Vineyard** the grapes come from different vineyards in the area of La Morra with a variable age between 25 and 70 years, such as "Rive", "Roncaglia" and "Rocchettevino".

**The Pruning:** the training method chosen is the guyot, with a plantation density of 5000 stump/Ha, typical of Langhe. Each stump is pruned leaving 8 buds, this lets realize a total production of 50HL/Ha.

**In the Cellar** the maceration is carried out at controlled temperature for 15 days in steel tanks with daily and manual pumping over; the maceration is followed by the delestage during high fermentation. The maximum temperature reached during the fermentation process is 29 ° C. This, not only, allows us to get a good polyphenolic extraction, but it also limits excessive volatilization of fruity aromas. The malolactic fermentation and the ageing are made in big Slavonia's oak barrels of 30 HL in order to preserve perfumes and qualities typical of the native territory.

**Purpose:** traditionally Barolo was obtained blending grapes that came from several small plantations in order to emphasize the strengths of each vineyard. Only later people started to give value to the qualities of a single cru. In this case, I decided to go back to tradition and highlight the structure and aromas of the different vineyards to create a classic Barolo, representative of the area La Morra.