

# Barolo D.o.c.g. del comune di La Morra

*Dosio's Nebbiolo grapes for Barolo vineyard extends over the Serradenari hill, embracing different aspects and heights. Therefore, grapes develop different characteristics depending on where the vines grow. This Barolo is the first to reach its ideal balance, for lovers' enjoyment.*



**Variety:** nebbiolo

**Production Area:** La Morra

**Altitude:** from 350 to 480m asl

**Soil composition:** blue marl and clay with a slight sandy presence

**Cultivation method:** Guyot

**Exposure:** from South-East to South-West

**Average age of vines:** about 25 or over

**Harvest:** by hand, October



**Vinification:** destemming-crushing, maceration in temperature controlled tanks at a temperature of 25-26°C for 20-30 days with daily pumping over of the must, followed by spontaneous malolactic fermentation;  
**Ageing:** in oak barrels for at least 18 months.



**Colour:** garnet red;

**Nose:** hints of cherry, rose and violet;

**Taste:** excellent balance between acidity and tannins.



**Serving temperature:** 16-18°C

**Food pairings:**

red meats, game, braised meats, aged cheeses.

*Wine that manifests its agreeability during its youth and is also suitable for a good ageing, acquiring complexity.*

LA MORRA  
DEL COMUNE DI

# DOSIO