



Barolo del Comune di La Morra 2017

-History: Barolo from a single vineyard in La Morra.

First label produced (in previous years the fruits of this vineyard were used for the production of the classic "Barolo").

Starting from 2017 (year of birth of little Nicola, our fourth generation) we decided to select only 500 bottles with the wording equivalent to a Burgundy Village, therefore "coming from the Municipality of La Morra".

Since the vineyard was recently replanted, we preferred to keep it downgraded to a simple Village for a few years, to then give it the identity of a cru at the right time.

In the future, therefore, this wine will be called:
"Barolo of the Municipality of La Morra Boiolo-Patrito";

-Soil and exposure: calcareous clayey soil.
South-east exposure. Altitude 500 meters.

-Production: 500 bottles;

-Aging: 36 months in old oak casks from Austria (Stockinger), capacity 13 hl;

-Tasting notes: cleanliness and pleasantness to the nose. Refined floral scents and light balsamic notes. Full-bodied on the palate, already well-polished and elegant tannins. Structure and elegance come together in this timeless Barolo. The identity origin is very marked: La Morra with its altitude differs among the municipalities of Barolo for its extreme elegance and finesse.