Ellena Giuseppe

2020

BAROLO DEL COMUNE DI LA MORRA

Langhe - Italy

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Nebbiolo
Vineyard: Ascheri, Motturone, & Paradiso
Vine Age: 20-40-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native – stainless-steel
Skin Contact: 40-50 days
Aging: 24 months in a mix of new French oak barriques (10%), used French oak barriques (30%), and Slavonian botti (60%)
Alcohol: 14.5%
pH: 3.48
Total Acidity: 6 g/L
Total SO2: 75 ppm
Total Production: 1,250 cases
UPC: 8051772681005

Reviews

Wine Enthusiast | 91 points
Wine Spectator | 90 points
James Suckling | 93 points

About

This wine is the result of the assembly of five Nebbiolo vineyards of La Morra. The goal is to make a very elegant wine that represents the best of the La Morra vineyards. The fruit for the 2020 release again hails primarily from the younger vines off of the 'Ascheri' block (planted in 1980), with a bit of the oldest vines as well, on a southwest facing slope at 1,100 feet in elevation. The other two vineyards are the 'Motturone' and 'Paradisio' vineyards, of which the former is located southwest of Ascheri at 900 feet in elevation on a west facing slope that was initially planted in 1980 along with more recent vines in 2002. A wine of character with a 'La Morra' lilt in its gliding tannins and floral perfume.

The grapes were hand-harvested in late-October with the bunches being destemmed and fermented without any additions in stainless steel vats. Frequent pigeage was employed to gain optimum extraction and the lots spent 40-50 days on skins after which everything was pressed to a combination of new French oak barriques (10%), used French oak barriques (30%), and Slavonian botti (60%). After 24 months of aging with only a single racking during the two years in wood, the wine was racked to tank, blended and bottled without fining or filtration.

Tasting Note

Classic La Morra with a twist. Bright garnet hues lead to aromas of cherry blossom, wild herbs, and warm spice. On the palate, vibrant red fruit meets iron-laced earth. Firm tannins and a hint of amaro add depth. Let this one age.