



Ellena Giuseppe

2019

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: 45-60 days
Aging: 24 months in a mix of used French oak barrique and Slavonian botti
Alcohol: 14.5%
pH: 3.58
Total Acidity: 6.04 g/L
Total SO2: 90 ppm
Total Production: 1,250 cases
UPC: 8051772681005

Reviews

Wine Enthusiast | 94 points
Jancis Robinson | 17 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 2019 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. While this 'entry level' Barolo may appear to be simply that, there is so much more to this wine and it remains one of Barolo's best values.

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 between 45 and 60 days on skins after which everything was pressed to a combination of used French oak barrique and Slavonian botti. 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

Truly textbook La Morra in every way. Immeasurably pleasant and aromatic, it offers scents of flowers and light, delicate spices. The bouquet is agreeably rounded, balanced between elegance and a rowdy broodiness.