



Ellena Giuseppe

2018

BAROLO DEL COMUNE DI LA MORRA

Langhe - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nebbiolo
Vineyard: Ascheri & Motturone
Vine Age: 40-years-old (Ascheri) – 28-years-old (Motturone)
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native – stainless-steel
Skin Contact: 45-60 days
Aging: 24 months in 30% French barrique (5% new – 95% 3+-years-old) and 70% 30hL Slavonian botti
Alcohol: 14.5%
pH: 3.44
Total Acidity: 6 g/L
Total SO2: 90 ppm
Total Production: 1,250 cases
UPC: 8051772681500

Reviews

James Suckling | 92 points
Wine Advocate | 90 points

About

The fruit for the 2018 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 block is from 'Cascina Motturone' just southwest of Ascheri at 900 feet in elevation on a west facing slope and was initially planted in 1980 along with more recent vines in 2002. Matteo describes 2018 as a challenging vintage with very wet conditions early on and then high heat and humidity during the latter part of the peak growing season. Thankfully cool, breezy, nights toward harvest came into play really providing a life-preserver for Nebbiolo and the result was a very good vintage with velvety tannins and moderate to higher alcohols than Matteo is accustomed to. 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. It is bright garnet in color with a light orange hue. Immeasurably pleasant and aromatic, it offers scents of flowers and light, delicate spices. The bouquet is agreeably rounded, with just the right balance between elegance and a rowdy broodingness. The finish is very harmonious with a long, mineral, aromatic finish