



# ELLENA GIUSEPPE

BAROLO DEL COMUNE DI LA MORRA - ITALY



## THE WINE

The fruit for the 2016 release primarily hails from the younger vines off of the 'Ascheri' block (planted in 1980) 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. Matteo describes 2016 as an 'epic' vintage and one that really has a perfect balance of elegance and power. While this 'entry level' Barolo may appear to be simply that, there is so much more here and it is easily the best vintage that Matteo has made of this wine.

The grapes were organically farmed in mid-October and handpicked 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 French oak barrique (predominantly used barrels) 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.

## THE STATS

<b>Vintage</b>	2016
<b>Grapes</b>	100% Nebbiolo
<b>Vineyard</b>	Ascheri & Motturone
<b>Viticulture</b>	Certified Organic
<b>Soil Type</b>	Calcareous clay
<b>Vine Age</b>	36-years-old (Ascheri) – 26-years-old (Motturone)
<b>Fermentation</b>	Native – stainless steel
<b>Skin Contact</b>	45-60 days
<b>Aging</b>	24 months in 60% French barrique (5% new – 95% 3+ -years-old) and 40% 30hL Slavonian botti
<b>Alcohol</b>	14.59%
<b>pH</b>	3.34
<b>Total Acidity</b>	6.07 g/L
<b>Total SO<sup>2</sup></b>	95 ppm
<b>Production</b>	750 cases

## THE PRESS

The Wine Advocate (Monica Lerner) | 92 points - Wine Enthusiast (Kerin O'Keefe) | 90 points