



Crissante Alessandria

Barolo del Comune di La Morra Magnum

Barolo del Comune di La Morra by Crissante Alessandria expresses the elegance and accessibility typical of this renowned village. It reveals notes of cherry, rose, and light spice, with a refined and balanced palate, supported by fine tannins and a graceful finish.

Flavor profile

Here is an example of a younger style of Barolo that is more fruit forward with softer tannins. It is bright and lively ruby red in color with a round, medium body. The wine is bone dry with a great freshness. Besides the typical roses and tar aromas, clear hints of cherry and ripe strawberry prevail in front of a background of dried apricot. Elegant and complex, this wine has a pleasant acidity in the finish with soft silky tannins full of rich flavors.

Food pairing

Pair with homemade Italian pasta with beef or mushrooms and perhaps even some truffles on top.

Tasting notes

Intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Delicate vanilla nuances and liqueur. Full bodies, warm and well balanced with soft tannins. Meditation wine, delicious already, lasts long time.

Winemaking

About 4 weeks of maceration in stainless tank at controlled temperature; pumping over twice a day for the entire duration of fermentation.

Aging

In big Barrel 43 HL, Slovenian oak, not toasted for 18/24 months. Bottling between August of the third year after the harvest. Then finishing in bottle for 24 months.

Appellation

DOCG

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Nebbiolo

Vintage

2017

Alcohol %

14.5

Bottle size (ml)

1500

Elevation

980

Soil

Limestone with fine sand

Vineyard

Southern exposure planted 2014