



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

Intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Full bodies, warm and well balanced with soft tannins.

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 temp. Control; 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

Alcohol %

14.5

Bottle size (ml)

1500

Elevation

980

Soil

Limestone with fine sand

Vineyard

Southern exposure planted 2014