



Crissante Alessandria

Barolo del Comune di La Morra

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

A bright ruby-red Barolo with a fruit-forward character and softer tannins typical of a younger style. The bouquet opens with roses and tar, followed by clear notes of cherry, ripe strawberry, and dried apricot.

Food pairing

Ideal with braised meats, roasted lamb, mushroom dishes, truffle-based cuisine, and aged cheeses. Its freshness and fine tannins also make it a great match for rich pasta dishes such as tajarin with ragù. Serve at 60–64°F in a large red wine glass to highlight its aromatic profile.

Tasting notes

On the palate, it is medium-bodied, bone dry, and beautifully fresh, with soft, silky tannins that give structure without heaviness. The finish is elegant and layered, showcasing the wine's refined balance and youthful vibrancy.

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

Vintage

2020, 2021

Alcohol %

14.5

Bottle size (ml)

750

Elevation

980

Soil

Limestone with fine sand

Vineyard

Southern exposure planted 2014