



M O R R A

BARBERA D'ALBA doc

Aware of the extraordinary potential of their terroir, in the mid-1990s we decided to launch an ambitious project to add value to the local Barbera d'Alba. In this way, a wine was born that in a short time was able to win the affection of an increasingly vast public. Morra pays tribute to this type by reserving the grapes from its oldest vineyard for the wine. The healthy, robust fruit are carefully vinified with a submerged cap to produce a full-bodied, velvety red. Aging in small barrels confers intriguing notes of spices and forest floor. Though in keeping with a tradition that demands immediate approachability, this Barbera d'Alba is also suited to lengthy aging, which will bring out all of the variety's qualities.

Grape varietal:

Barbera.

Production:

6000-6500 kg grapes per hectare.

Vinification:

soft crushing and de-stemming, fermentation and medium-long maceration (10-12 days) with delèstage.

Ageing:

15-18 months in barriques and 6 months in bottle.

Service temperature:

17-18° C.

Notes:

wine only produced in the best vintages. If properly stored, it maintains and improves for 13-15 years.



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