



M O R R A

BARBERA
D'ALBA doc

Piedmont's most widely planted variety can adapt itself to a wide variety of terroirs and different soil and climate conditions. Since time immemorial, Barbera grapes have been vinified around Alba to make a straightforward, everyday wine with marked acidity, ideal for drinking throughout a meal or enjoying in good company. Morra's classic Barbera d'Alba has the traditional impenetrable purplish-red colour, scents of spices, raspberries and blackberries and a suppleness on the palate and is immediately enjoyable.

Grape varietal:

Barbera.

Production:

8500-9000 kg per hectare.

Vinification:

soft crushing and destemming, maceration and fermentation in stainless steel vats with controlled temperature.

Ageing:

12 months in big oak barrel and 6 months in bottle.

Service temperature:

17-18° C.



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