



M O R R A

ROERO docg
RISERVA

Another cru with the best possible exposure and old vines, and a wine made only in the most favourable years. Influenced by a severe double thinning-out in the vineyard, Roero Sräi also benefits from a long aging in wood, aimed at fully exalting the variety's character: pale rubyred in colour, scents of red berries with hints of tobacco, a full, soft and balanced palate. An all-rounder, suitable for drinking with a meal or on its own, to be enjoyed immediately or left cellared for years, without losing any of its appeal and character.

Grape varietal:

Nebbiolo.

Production:

4500 5000 kg grapes per hectare.

Vinification:

soft crushing with de-stemming of the grapes, fermentation in steel, long maceration of the skin (15-18 days) with delèstage.

Ageing:

24 months in tonneaux (500l) and 1 year in bottle.

Service temperature:

18-19° C.

Notes:

wine only produced in the best vintges. If properly stored, in main-tains and improves for over 15 years.



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