



M O R R A

ROERO
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Along with Barolo and Barbaresco, Roero is the third prestigious zone in the southern Piedmont hills for Nebbiolo. This grape is one of the most complex of varieties, appreciated by connoisseurs around the world. Once again, the specific qualities of the Roero's terroir give the wines intriguing and highly recognizable characteristics, including lower tannin levels and a higher concentration of floral, spiced aromas. Nebbiolo nonetheless remains synonymous with expressive power and longevity, both of which can be found in this Roero, with its strong, intense colour, complex and harmonious bouquet and dynamic, balanced palate. The perfect companion for hearty meat dishes.

Grape varietal:

Nebbiolo.

Production:

7000-7500 kg grapes per hectare.

Vinification:

soft crushing with de-stemming, medium-long maceration and fermentation in stainless steel vats with controlled temperature.

Ageing:

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

Service temperature:

18-19° C.



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