



Barolo Docg

La Morra

2017

Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



Grapes: Nebbiolo - **Harvest:** 28th/29th October 2017- **Village:** La Morra - **MeGa (Cru):** Santa Maria, Serra dei Turchi
-Maceration: 12 days **FML:** 100% - **Aging:** 35Hl big cask – **Aging duration:** 30 months – **Bottling:** 13th October 2020

Data

Alcohol: 14,50 % - Total acidity: 5,83 g/L – Dry extract: 31,3 g/L

Winemaker notes

This wine is the result of a selection of grapes from vineyards planted around our cellar, all located in the municipal area of La Morra. The particularity of these soils, of relatively young origin compared to the rest of the Barolo area, gives wines with considerable readiness from the first years of aging. This type of soil always gives excellent aromas, which in 2017 fully reflect the pleasantness of the Nebbiolo grape.

In 2017, we've produced 7513 and 150 magnums.

Tasting notes



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La Morra

2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 10 October 2018- **Village:** La Morra - **MeGa (Cru):** Santa Maria, Serra dei Turchi - **Maceration:** 12 days **FML:** 100% - **Aging:** 35hl single big cask – **Aging duration:** 26 months – **Bottling:** 8 July 2021

Data

Alcohol: 14,50 % - Total acidity: 5,32 g/L – Dry extract: 29,1 g/L

Winemaker notes

This wine is the result of a selection of grapes from vineyards planted around our cellar, all located in the municipal area of La Morra. The particularity of these soils, of relatively young origin compared to the rest of the Barolo area, gives wines with considerable readiness from the first years of aging. This type of soil always gives excellent aromas, which in 2018 fully reflect the pleasantness of the Nebbiolo grape. In 2018 we've produced 4.362 bottles.

Tasting notes

Poderi Gianni Gagliardo



Barolo La Morra, DOCG, 2019 Barolo, Italy

Wine Details

Harvested in October. 12 days of maceration followed by 100% malolactic fermentation. Aged for 26 months in a 35 hectoliter cask. Bottled in July 2021. This wine is the result of a selection of grapes from vineyards planted around our cellar, all located in the municipality of La Morra. The relatively young soil produces wines with excellent aromas and considerable readiness from the first years of aging. 2018 fully reflects the pleasantness of the Nebbiolo grape.

Vineyards/Region

MeGa (Cru): Santa Maria, Serra dei Turchi

Tasting Note

Ruby red with garnet hues. sweet spices and toastiness. balanced, intense and softly tannic.

Food Pairing

Pair with second courses of red meat and game, first and second courses with mushrooms, aged cheeses

Varietal

100% Nebbiolo

EAN

8-017048-006989

Pack/Size

6/750ml

ABV

14.5%

Ratings & Awards

96	Tasting Panel	2019
94	WinesCritic.com	2019
93	James Suckling	2019
92	James Suckling	2018
95	WinesCritic.com	2018
92	Robert Parker	2018
92	Luca Maroni	2018
92	Tom Hyland	2018
93	James Suckling	2017
94	James Suckling	2016

Winemaker

Stefano Gagliardo

Winery Certifications

Certified Organic

carolinawinebrandsusa.com
gagliardo.it



Cost:
Retail: