

*Poderi
Gianni Gagliardo*

BAROLO del Comune di La Morra 2021

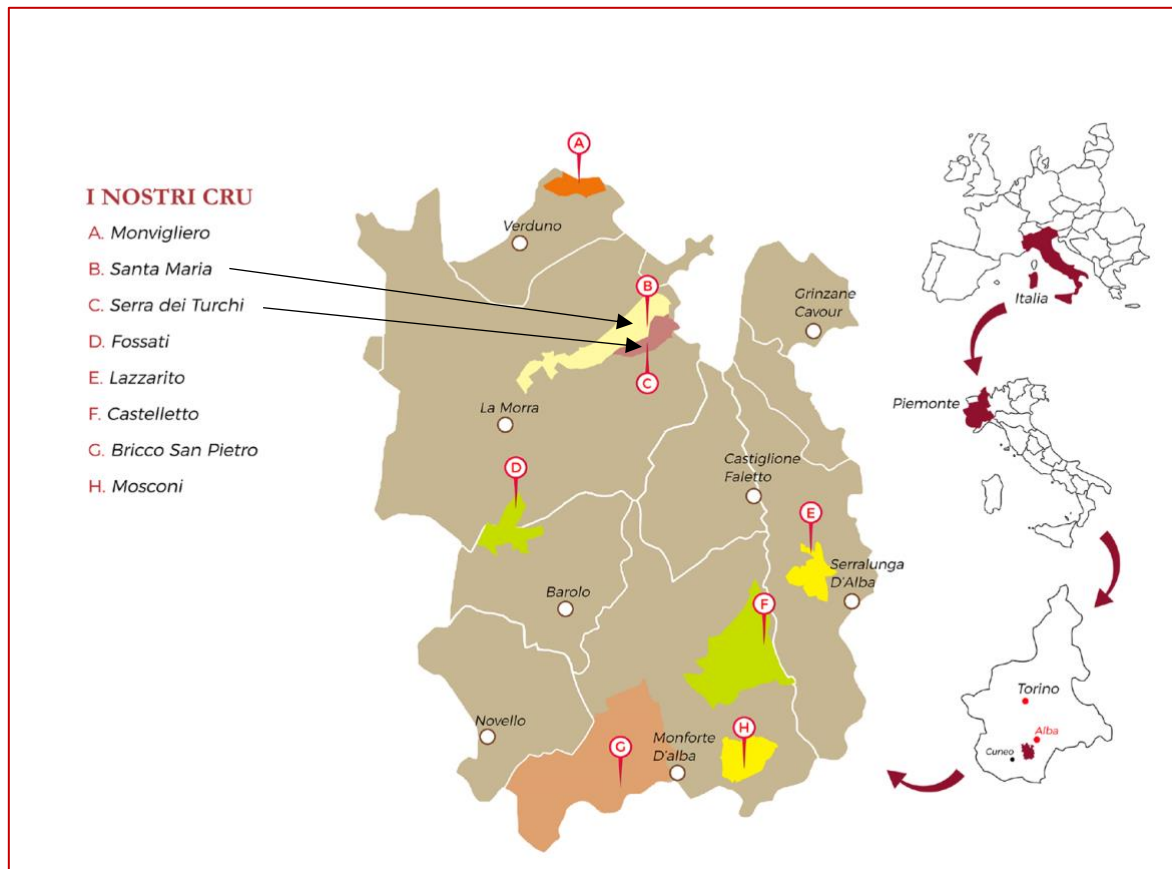
Municipality: La Morra

Lesser knows Barolo appellation, the “Comunale” can be produced by multiple parcels within the same village. So by its 11 villages, the Barolo area can produce 11 Barolo Comunali.

Poderi Gianni Gagliardo makes two of them. The Barolo of the Municipality of La Morra starting from the 2016 vintage and the Barolo of the Municipality of Monforte starting from the 2020 vintage.

Barolo del Comune di La Morra is made by a specific zone of La Morra. It's the area surrounding the cellar, with a lower altitude compared to the village average. It's a place historically recognized by local winemaker to source flavours, ethereal notes, and early expressing wines.





DETAILS

The two plots used for Barolo del Comune di La Morra are located nearby on the same hill. However, they are very different from each other. One is a plateau that drifts towards west, it's very open and exposed, almost a donkey back shape. This allows a lot of energy to accumulate on the grapes and wines. The second plot is made by a south faced amphitheater and a hump. Is this second parcel that gives the elegant side of the blend.

TASTING NOTES

Explosion of redcurrant, mint, licorice, ripe red fruit. Dry palate, pleasant tannins, and hints of chocolate.

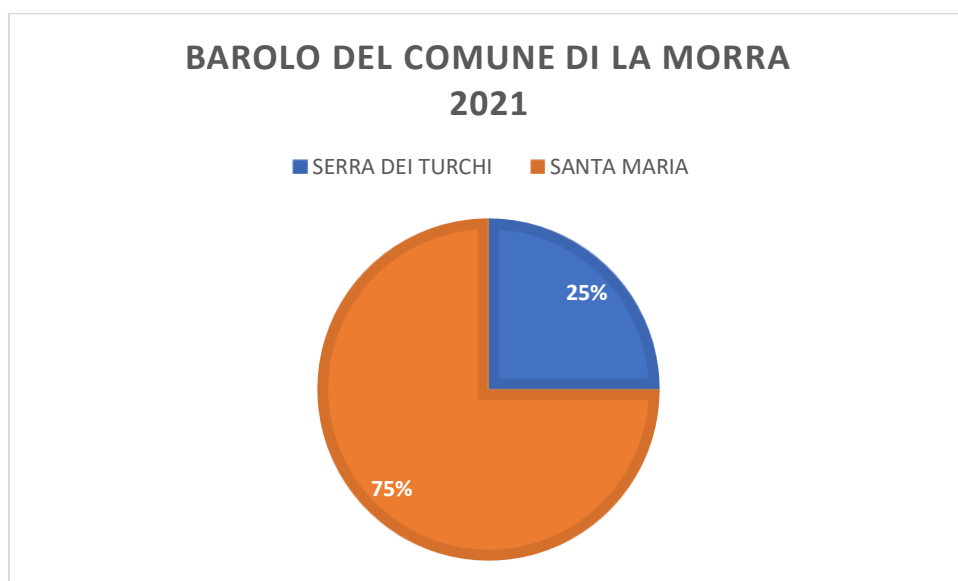
LA MORRA 2021 in THE CELLAR

The Serra dei Turchi vineyard contributes 1,260 kg of grapes to this wine. It was crushed on October 9th and remained on the skins for 10 days. The Santa Maria vineyard contributes 3,800 kg of grapes to the blend, crushed on October 13th and racked after 11 days. In both cases, pumping over and delestage were carried out. After about two weeks, the wines were assembled, and the blend began to undergo malolactic fermentation. The wine was transferred to a single 35Hl barrel of mixed French and Slavonian wood in April 2022 and removed from the wood in July 2024, just before bottling. It was racked in the summer of 2022 and 2023.

Percentuali del blend 2021:

Serra dei Turchi: 25%

Santa Maria: 75%



FOOD MATCH

ITALIAN: Pan-seared Beef medallions with pomegranate sauce

USA: Herbed roast boneless pork loin chops paired with a tangy raspberry sauce

ASIAN: Deep fried pork served in a sweet and sour sauce

SCORES

2021: 94/100 (James Suckling, Winescritic.com)

2020: 94/100 James Suckling, 93/100 Winescritic.com, 92/100 Club Oenologique, 91/100 JebDunnuck.com

2019: 94/100 (Winescritic.com), 93/100 (James Suckling, Luca Maroni)

2018: 95/100 (Winescritic.com), 92/100 (James Suckling, Wine Advocate, Tom Hyland, Luca Maroni)

2017: 93/100 (Winescritic.com, James Suckling), 92/100 (Tom Hyland, Luca Maroni), 90/100(Wine Advocate)

2016: 97/100 (Winescritic.com), 94/100 (James Suckling), 93/100 (Wine Advocate), 91/100 (Luca Maroni)

Total Production Barolo del Comune di La Morra 2021 Poderi Gianni Gagliardo

4.333 numbered bottles and 100 Magnums

2021 by the Consortium

The two thousand and twenty-one vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years.

Plant growth resumed as per normal and in keeping with traditional timing, rather than early as happened last year, coping well as a result with the last cold snap at the beginning of spring and limiting frost damage to the newly-developed buds. Even the Nebbiolo variety, which is an early developer and therefore potentially more at risk, was not significantly affected by the drop in temperatures, with just slight damage limited to lower altitude vineyards. During the subsequent phenological phases it could be seen that the crop load was not too high - an estimated 10% lower than in 2020 -, reducing the need for green harvesting while allowing the yields provided for under production regulations to be reached.

A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Heavy storms in the first part of July reached their climax on the 13th, when part in particular of the area around Castellinaldo, Castagnito, Guarene and Canale was hit by a violent hailstorm, causing damage - some of it major - to vineyards. No damage was recorded to vineyards in the Barolo and Barbaresco growing areas though, and summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

The harvest began mid-September with the picking of the white wine grapes and Dolcetto. The former in particular showed excellent properties, with an optimal sugar content and strong acid profile that should preserve their freshness.

Dolcetto was one of the varieties with the best outcomes this vintage: its typically late bud break averted any late spring cold-related issues, and the absence of substantial day-night temperature variations in summer protected it from premature berry drop, resulting in the harvesting of healthy grapes with excellent properties.

The Barbera was picked in a perfect condition from both technological and phenological points of view in the last week in September. The very high sugar content and stronger acid profile than in the previous vintages, above-all in terms of malic acid, will combine to produce complex, long-lasting wines.

The harvesting of Nebbiolo began during the last days in September, peaking in the second week of October. The grapes were healthy, with optimal phenological maturity facilitated by the lower temperatures and the day-night variations observed from the second half of September on. In terms of quantity, crop loads were optimal and well-balanced, with visibly smaller berries than last year. These factors resulted in a strong polyphenol content, which is essential in order to produce wines of structure and balance intended for lengthy ageing.

In conclusion, we can say that despite the vintage being distinguished by a succession of significant climatic events, with late frosts, storms and hail in summer, as well as drought, remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.