

# PAOLA OBERTO

## Barolo del Comune di La Morra docg 2021

### Vineyard:

Grape variety: Nebbiolo 100%, from grapes grown in La Morra

Vineyard: Bricco San Biagio, average altitude: 270 m a.s.l.

Exposure: South-West

Soil: clayey-sandy, calcareous

Training system: espalier

Pruning: Guyot Planting density: 4000 vines/ha

Vineyard age: 35 years

Dry pruning, green pruning, paling and harvesting: manual

### Vinification:

After careful manual harvesting of the selected grapes in perforated boxes, a soft crushing follows. Fermentation takes place at a controlled temperature in steel tanks, with frequent manual pumping over to ensure optimal extraction of the colour and tannins present in the skin. The wine is then racked into oak barrels where it matures for 24 months. It then spends several months in steel again before being bottled.

### Tasting notes:

Ruby red colour with garnet hues. The nose is intense, with hints of dried roses, fruit in spirit and spices. The palate is soft thanks to silky and elegant tannins, accompanied by sensations of jam and leather. The finish is persistent and savoury, with balsamic notes.

### Pairings:

A Barolo which offers the great elegance derived from the *terroir* of La Morra that enhances the flavour of the food it accompanies. The gentle tannic texture makes it easy to pair with meat dishes, but it is excellent with medium to highly matured cheeses and as a meditation wine for special occasions.

### Conservation

This wine is ready to be drunk now, best at a temperature around 18°C, but can live another 10-12 years in the bottle getting always more complex and refined.

