



Piedmont's most widely planted variety can adapt itself to a wide variety of terroirs and different soil and climate conditions. Since time immemorial, Barbera grapes have been vinified around Alba to make a straightforward, everyday wine with marked acidity, ideal for drinking throughout a meal or enjoying in good company. Morra's classic Barbera d'Alba has the traditional impenetrable purplish-red colour, scents of spices, raspberries and blackberries and a suppleness on the palate and is immediately enjoyable.



COUNTRY

Italy

VARIETAL

Barbera

SOIL TYPE

Chalky Limestone

VINEYARD

Single vineyard Among the oldest on the estate Near village of Castellinaldo

HARVEST

Manual harvested & sorted 6,5 t. of grapes per hectare

VINIFICATION

Soft destemming, 15 months aging 50% big French Oak Cask 50% Barriques 6 more months in bottle Produced only in the best vintages

TASTING NOTES

Healthy, vigorous fruit that careful vinification in a submerged cap transforms into a full-bodied, soft red. Aging in small oak barrels confers intriguing notes of spice and undergrowth.