



Morra DOC Barbera D'Alba

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

Near village of Castellinaldo
8500-9000 kg/ha.

HARVEST

Manual harvested & sorted

VINIFICATION

Soft crushed and destemmed
12 months aging
Large Oak Barrels in Vinification

TASTING NOTES

Rich in body and in color, warm and robust, pleasantly tart when young. Wine suited to our hearty local dishes as well as refined meat dishes and aged cheeses.

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