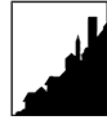


Barbaresco DOCG Ovello Cascina Morassino

CASCINA
MORASSINO



The Producer:

The production of Barbaresco, which is only a third the size of Barolo, has an advantage over its big brother in that the nebbiolo grapes in Barbaresco tend to mature slightly earlier than in Barolo and therefore is less likely to suffer the effects of bad weather at the end of the growing season, consequently produces a more consistent wine. The grapes used for Ovello are harvested from the best exposed vineyard and has the optimum soil composition. A further selection is then made within that vineyard by locating the portions with the ripest and healthiest grapes.

The Wine:

Grape(s): 100% Nebbiolo
Area: Ovello is a single south-east facing vineyard of 1.6 ha. within the family vineyards near the village of Barbaresco
Vine per ha: 3,500
Age of the vines: 20 years old.
Training system: Guyot
Yield: 49hl/ha
Vinification: Aer maceration it is vinified in temperature controlled stainless steel vats for 7-8 days at 30°-33°C
Ageing: Aged for a total of 22 months in 25hl French oak barrels, 12 months of the 22, in new oak and 10 months in one-year-old oak

Tasting Notes:

- This wine has aromas of sweet red fruits with hints of gentle spice. This is a massive wine which has a great structure and balance.
- This wine has a firm dryness on the palate and it finishes with great elegance and length.

Code: 1245
ABV: 15%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork
Awards: 2020-92, 2019-94, 2018-93,
2017-92, 2016-93 Decanter

