

Barbaresco DOCG Ovello Alfredo OWC Cascina Morassino



The Producer:

Barbaresco has always lived under the shadow of its famous neighbour, Barolo. The production, which is only a third that 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. Cascina Morassino is a small; family owned estate and the owner and winemaker is Roberto Bianco, from the latest generation of the family, and he trained at the highly regarded Alba Oenological School.

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 300-330C
Ageing: Aged for 12 months in barriques plus 10 months in large Slavonian oak barrels.

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: 1246
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork