

AP WINE IMPORTS

CRISSANTE ALESSANDRIA

Barolo del Comune di La Morra

The Estate: A six-hectare Azienda Agricola in La Morra, officially founded in 1958. Crissante Alessandria produces multiple single-vineyard Barolo wines alongside Barbera and Nebbiolo from the Langhe.

Location: Barolo DOCG, commune of La Morra, Piedmont, Italy. Blend from three vineyards at 220-280m altitude.

Soil: Clay/limestone and light clay/sand

Vines: Harvested by hand in the first week of October.

Varietals: 100% Nebbiolo

Vinification: About 2 weeks of maceration in stainless tanks at a controlled temperature of 26-28°C; punching down and remontage 4 times per day from the fifth day until the end of fermentation. Malolactic fermentation follows immediately after alcoholic fermentation in steel containers at 20°C.

Aging: 2 years in Slavonian wood barrels, 1 year in bottle. Bottling normally in June or July of the third year, then a further 9 months of refinement in bottle in the underground cellar.

Alcohol: 14.5%

Tasting Notes: Brilliant and vivid garnet color. Complex nose with great freshness: hints of cherry and ripe strawberry over dried apricot, with pleasing tarry notes on the finish. Full-bodied, elegant, and refined, with silky tannins that leave the palate pleasantly clean.

Cellaring: Great potential for cellaring. Consumption is recommended within 10-15 years of bottling.

