



On the label

The **harp**, a subtle harmony between memory and contemporaneity

The finesse of Nebbiolo meets the charm of La Morra

Barolo DOCG del Comune di La Morra

- Cru/MGA:** Annunziata and Boiolo, in the municipality of La Morra
Grape variety: Nebbiolo 100%
Altitude: 300 meters above sea level
Exposure: East
Soil: silty-clayey, not very calcareous, originating from the laminated type of Sant'Agata Fossili Marls
- Harvest:** grapes picked by hand in small crates.
Vinification: the grapes are softly crushed and destemmed, then spontaneously fermented at controlled temperature with maceration of the skins for about 15 days. Frequent pumping over and delicate manual punching make the rest.
Afterwards, the malolactic fermentation develops naturally at a controlled temperature without external intervention.
- Aging:** 24 months in French oak tonneaux
- Color:** intense garnet red, with orange reflections
Aroma: balsamic hints balanced by aromas of small red fruits and violets
Taste: The taste is rich and moderately austere, with notes of violet and morello cherry returning in the aftertaste
Service T°: 16° - 18° C
- Size:** capacity 750 mL in 575 gr Albeisa bottle.
Natural cork closure guaranteed "TCA free" thanks to NDtech technology
- N° bottles:** 3500 / 4000
1[^] vintage: 2018

