

## Lapo Berti - Barolo del Comune di La Morra

**Location:** La Morra, a commune famous for making the archetypal Barolo, is located in the Province of Cuneo in the Italian region Piedmont.

**Agriculture:** The fruit (100% Nebbiolo) comes from MGA blocks in La Morra. The soils are composed of 25% sand and 39% clay, and are dominated by the various expressions of Sant'Agata Fossili Marls. The grapes are farmed organically, yields are low, the vines are 20-60 years old, and the elevation is 513 meters. Conditions were ideal throughout the entire growing season, with a long, slow ripening period.

**Vinification:** The fruit was picked by hand in mid October, destemmed and crushed. The fermentation was spontaneous and relied on indigenous yeasts, taking place partially in stainless steel tanks and partially in open demi-muids (barrels) without temperature control. In both cases, the wine macerated on the skins for about four weeks and the cap was punched down 1-4 times per day during the middle of fermentation. The wine was pressed off the skins and transferred to used barrels (225 and 500L, 5-11 y.o.) for 24 months for malolactic conversion and aging, after which the wine was assembled and bottled at the waning moon in July 2022 under natural single-piece corks. The wines were made without the use of selected yeasts, malolactic bacteria, copper sulfate, fructose, tannins, acids, fining agents or filtration and the sulphites were kept to a minimum.

**Total Sulphites:** 65 mg/L (only miniscule amounts were added)

**Total Production:** About 1150 bottles

**Tasting Notes:** Dry rose, spice box, red fruit. Cherry, raspberry, anise, leather and forest floor. Pyrotechnic start, still nervous and tight though vibrant at the palate. It shows a great vigor with the tannins, still gritty, sitting all over, happily crunchy and a glorious length.

