

... the grapes speak

MORELLO VINEYARD



This vineyard takes its name from an old section of terrain that also had this same name. In an elevated position, at the top of a terraced area between the Rio del Toro and Rio del Canalazzo streams, with a slight slope and an altitude of 185-200 meters, it has a surface area of 4.2 hectares. The vineyard was planted between 1980 and 1983, in a clay and silt-like soil, rich with iron and manganese nodules and not very chalky: of all of our terrain, it is the most rich in clay.

The vines are cultivated partly using the Guyot growing system and partly with the Casara system. The oldest part of the vineyard, planted in 1980, gave its name to our Vignamorello Gutturnio Superiore, which in this site finds its exceptional maturity, depth and warmth of character, almost Mediterranean. The grapes cultivated in the Morello vineyard are, for the most part, Barbera and Bonarda, and then Malvasia di Candia Aromatica, Sauvignon and Cabernet Sauvignon.

The vegetation in the vineyard is minimal, with the exception of a few strips of terrain. The grapes from the terrain and microclimate take on a particular structure and completeness, with phenol, acidic and aromatic components. The aromas are quite mature, specifically for Barbera, Malvasia and Sauvignon, less so for Cabernet Sauvignon; the aromas of the Bonarda grapes are especially fruity and expressive. The tiny portion of vineyard positioned on the slope at the bottom of the valley is occupied mainly by Sauvignon, giving these grapes an especially fresh quality and varietal character.

The Malvasia di Candia Aromatica, also positioned on a slope just a bit higher up, is finely ripe and balanced, with aromas of apricot, with notes of delicate flowers like roses and freesia and ripe citrus.

La Toşa

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