

# Ghëddo

VITICOLTORI IN LA MORRA  
BAROLO DOCG 2018



**Territory:** obtained from a selection of grapes from the La Morra vineyards at 350 a.s.l., with south-west exposure and lying on a sedimentary soil of Miocene origin; limestone and silt soil.

**Grape variety:** 100% Nebbiolo.

**Viticulture:** manual management without the use of herbicides.

**Harvest:** the 2018 vintage it was a vintage with a cool and humid spring and a hot summer with large temperature variations in the final stages of maturation; it was harvested on October 6, with hand harvesting in 20 kg crates.

**Yield:** 70 quintals per hectare.

**Grape yield in wine:** about 70%, for a wine yield of 50 hl per hectare.

**Vinification:** the alcoholic fermentation takes place in stainless steel barrels at a controlled temperature, the skins are left to macerate for 25 days of which the last 10 are submerged. Malolactic fermentation takes place in November immediately after alcoholic fermentation.

**Aging:** takes place for three years in a 20 hl French oak barrel and then in the bottle.