

# Ghëddo

VITICOLTORI IN LA MORRA

## LANGHE NEBBIOLO DOC 2021

**Territory:** obtained from a vineyard located in the municipality of La Morra in the Brandini area, medium hill, at about 400 s.l.m with full southern exposure and lying on a clayey-silty marl with medium water supply.

**Grape variety:** 100% Nebbiolo.

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

**Harvest:** the 2021 vintageit had some heat peaks in July/August but in general it was quite balanced and with good water supply in the soil, it allowed the plant a harmonious technological and aromatic maturation; it was harvested on September 22, 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 10 days in contact with the wine. Malolactic fermentation takes place in November immediately after alcoholic fermentation.

**The refinement:** takes place in a 20hl French Oak Barrel for about 10 months and then in bottle.

