



“VIGNAMORELLO” GUTTURNIO D.O.C. SUPERIORE

A structured still red wine, born of our Gutturnio harvest, the Morello vineyard, located in a higher position with north-south exposure. Every year we thin out the grape bunches here and harvest the grapes in an advanced state of ripeness. These are the primary reasons behind the difference between TerredellaTosa and Vignamorello: a difference in structure, maturity, depth, life span. Moreover, Vignamorello is aged in wood for a few months. All of this results in a concentrated and important wine, but with an immediate approach and the serenity emanated from our green hills reflected in the grapes.

The Grapes	55-60% Barbera, 40-45% Bonarda.
The Vineyards	Morello vine variety; altitude 200-210 meters above sea level; clay, silt-like soil (ancient red earth), not very fertile; years of planting 1980 50%, 1983 30%, 2000 20%; Guyot growing system 70%, Casarsa 30%; plants per hectare 3,300 80%, 5,000 20%; thinning of the bunches 30-45%.
Winemaking	harvest period late September/first half of October; duration of crushing on the skins 12-15 days; fermentation temperature 28-30°C; ageing in barrels of 1 and 2 years and for 6 months; no clarification and filtration; bottling about 10 months after the harvest.
Other news	first year of production 1988; average production 12,000 bottles; can be consumed immediately or within 15-18 years.
Vignamorello at the table	with white or red meats, duck, some very hearty at the table and rich first courses, some aged cheeses.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1234/07

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