

**LOCATION:**

Italy > Piedmont >
La Morra > Capalot MGA

VARIETY:

100% Nebbiolo

WINEMAKER:

Gianluca Roggero manages the cellar, his brother Davide for vineyard management, sister Tiziana for business operations.

**SCIENCE**

ABV: 14.5%

SUGARS: 2.24 g/l

TOTAL SO₂: 126 ppm

TOTAL ACIDITY: 5.17 g/l

Capalot MGA Barolo DOCG

EXPERIENCE

NAME: The Capalot MGA (Menzione Geografica Aggiuntiva) is a high-elevation vineyard area in the commune of La Morra. The sunny exposure and diurnal fluctuations produce expressive wines. Due to the vigor of this area, significant leaf removal and grape thinning are necessary to better ripen the small clusters.

CHARACTER: The wine is bright and perfumed with crushed berries and flowers, followed by earthy aromatics of forest floor, wood, leather, and balsamic. With a high-toned but elegant structure, chewy tannins, and a long finish that grows with time.

ENJOY WITH: We love this type of Barolo with all manner of meats but especially lamb. The winery recommends Capriolo con salsa di ribes rosso (Deer in a red currant sauce), lombata di vitello su letto di cipolline saltate (Veal loin with onion). Lamb with wild mushrooms over risotto is heaven.

BEST RESULTS: The best drinking window is 5-10 years after the vintage, we recommend decanting the wine at least 30 minutes. Recommended temperature 58-62° F. It may be enjoyed young with more aeration, as well as over 10 years in great vintages with little to no decanting.

EXPRESSION

FERMENTATION & EXTRACTION: Manual harvest and gentle destemming. Fermentation with a local yeast for 2-3 weeks at 75° F with frequent punch-downs of the cap in wooden vats to increase oxygenation. The wooden tops are closed, and the maceration continues for 4 more weeks undisturbed, to develop the mineral and aromatic notes.

ELEVAGE: The wine is aged in neutral French tonneau barrels for 18 months, on the fine lees, acquiring body and developing spice and minerality. A further aging of 12 months in larger Slavonia oak before bottling with at least one year refinement.

FINING & FILTERING: Fining and filtering without animal products, vegan.

SULFUR: Reasonable amounts are only added after fermentation and before bottling to stabilize the wine.

SOURCE

FARMING: No pesticides or herbicides. Low-impact agriculture with grass and native vegetation growing in the rows. No intention for organic certification but with a focus on cultivation of insects and natural flora to strengthen the ecosystem for a sustainable model. All water used in the vineyards for organic sprays is collected from the rain, and they keep bees for biodiversity.

LAND: A steep eastern exposure at 1300 feet in elevation in the Capalot MGA in La Morra. Ancient fossils found in the soil demonstrate the marine sedimentary origins, formed by Sant'Agata Marl, limestone-clay interspersed with layers of sandstone. The sunny exposure and diurnal shift guarantee generous aromatics. Before the MGA was established this vineyard site was called "La Pria" referencing the stone soil.

VINE: Planted in the 1960s with small sections of newer vines.

HARVEST AND PRODUCTION: Hand harvested fruit, currently production is 400-500 cases.

