

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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BURLOTTO MORES LANGHE DOC



Tasting Notes:

Mores is a co-fermented blend of 50% Nebbiolo and 50% Barbera. The Barbera functions very well in softening the tannins of the Nebbiolo and contributing bright acidity and berry flavors. This is a stunning red wine, whether you are a Barolo lover or not, it has all the depth, body, length of finish and finesse you would expect from a glass of fine red. Give it a try!

Village of Production: Verduno

Type of Grape: Barbera 50% & Nebbiolo 50%

First Vintage Produced: 1989

Number of Bottles Produced

Annually: 4,000 - 5,000, based on the vintage;

Vineyard: Neirane

Exposure and Altimetry: Western, with an altimetry of 420 above sea level.

Type of Terrain: Medium mixture of calcareous limestone with a slimy/muddy tendency.

Pruning Method & Density of

Planting System: Guyot, 4,700 vines per hectare.

Average Age of the Vines in

Production: From 8 years in relation to the vineyard.

Yield per Hectare of Grape Crop: 70 quintals.

Period of Year and Method of Grape

Harvesting: By hand, during the first half of October.

Vinification: Vinification requires a maceration-fermentation of almost 10 days in vats of French oak, with pumping over, remixing and re-submerging the wine on a daily basis, as well as temperature control, in case of excessive variations. The wine matures for nearly 10 months in barriques (where the malolactic fermentation takes place and for nearly 10 months in Slavonian and Allier oak casks, holding 35-50 hectoliters.

Bottling: After bottling, normally done in late spring, the wine rests in the wine cellar for at least 6 months before release.