

MORELLA



WHITE LABEL SERIES, Single Vineyard

The winery's philosophy is to preserve the uniqueness of the old bush vines, recognising the value of these absolutely concentrated grapes. The White Label Series are individual wines made from the best vineyards, the oldest and most characteristic. The result is *Old Vines*, a pure Primitivo of superb quality made from this vineyard which is more than 75 years old. A new addition to the White Label series, *La Signora*, is an expression of style and elegance and the same time representative of the typicality of the Primitivo.



Old Vines

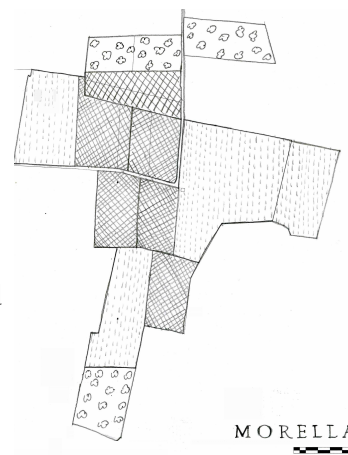
Located between Manduria and the sea, in a zone of “terre rossa” on a bed of limestone. Medium vine age, 75 years, maximum yield of 35 ql per hectare.

Tasting Notes :

Variety	Primitivo 100%
Color	Dark Red
Nose	Concentrated fruit, black cherries, liquored prunes, tabacco and chocolate notes.
Palate	Powerful, opulent with mouth fulling fruit.

Winemaking Notes:

Hand harvested into small boxes. Fermentation in small open vats, with hand plunging and temperature control at 28°C. Traditional basket soft pressing. Matured in new french barriques for 14 months. Matured in bottle for a minimum of 18 months.



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La Signora

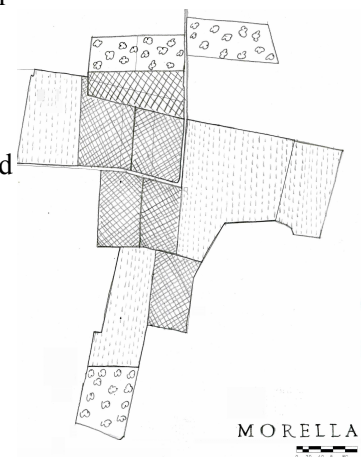
Located between Manduria and the sea, in a zone of “terre rossa” on a bed of limestone. Medium vine age 55 years. Average yield 35 ql per hectare.

Tasting Notes:

Variety	Primitivo 100%
Color	Dark Red
Nose	Inky, marasco cherry and spicy notes of cloves and ginger
Palate	Full palate with dark cherry and black berry notes, a long finish with persistent mineral tannins.

Winemaking Notes:

Hand harvested into small boxes. Fermentation in small open vats, with hand plunging and temperature control at 28°C. Traditional basket soft pressing. Matured in new french barriques for 12 months. Matured in bottle for a minimum of 24 months.



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