

BAROLO "BRUNATE"

Barolo's wine born in these land but we dedicated love and meticulous work for the entire year. We start with the winter pruning of the vineyards ("guyot" method), followed by other jobs of allegation, cleaning and cutting of the vine until up to an accurate selection of the best bunches during harvest.

Then the process of the product's transformation begins: wine-making starts in the Barolo winery with pressing and the traditional fermentation of about thirty days.

The entire philosophy of our Barolo is rigorously traditional, with fairly lengthy macerations followed by long maturations of about 18 months in 30 or 50-hectolitre oak Slavonian barrels and 6 months' bottle ageing before release. It can be enjoyed after a few months in the bottle, but will continue improving and developing its elegance during the years.... it is the true jewel of Italian and international enology.

TASTING NOTE

Colour: Ruby red, very intensive red

Fragrance: Very pleasant and delicate, recalling wilted roses and notes liquorice and wood vanilla

Taste: Velvety, dry, rounded, rich and balanced in body and structure

Temperature: 18/19 °C

Gastronomic's combining: Risottos, fondues, game, red meat and meat in general (roasts, grilled or skewered)

WINE MAKING

Harvest: Middle/End of October

Wine making: Classic method

Maturity: 18 months in wood + 6 months in bottle

Vintage: 2020

Ageing: In Slavonian wooden barrels (30 hl)

Bottle sized: 750 ml

Bottles produced (n°): 10.000

DOCG 2020

VINEYARD

Area of production: Barolo – La Morra

Cru: Brunate

Vine: Nebbiolo da Barolo 100%

Altitude: 350 m

Solar Exposure: South East

Breeding kind: spalliera / guyot method

Soil: Gravely clay

Year plant: 1970 and 2000

Surface: 34.000 m²

CHEMICAL INFORMATIONS

Alcohol in vol (%): 14,90 % vol.

Total acidity: 5.34 g/L

Dry Extract: 27.6 g/L

Sugar rate: 0,47 g/L

Volative Acidity: 0,53 g/L

Total SO₂: 85 mg/L

