



Barolo D.o.c.g Brunate

VINEYARDS

In the municipalities of La Morra and Barolo.

GRAPE VARIETY

100% Nebbiolo da Barolo.

SURFACE AREA

2 hectares.

SOIL, EXPOSURE AND ALTITUDE

This inter-municipal vineyard has been recognized as one of the most important crus in the municipalities of Barolo and La Morra. It boasts an exceptional southern and southeastern exposure and an altitude between 250 and 350 meters in the central part of the subzone. The soil is prevalently limestone-clay and its slightly sandy composition gives the wine an elegant bouquet with fruity and spicy notes.

YEAR OF PLANTING

From 1979 to 1981.

VINIFICATION

Fermentation takes place in temperature-controlled stainless steel tanks with an automatic pump-over system for a period of 25-30 days. The wine is refined for at least three years in large-capacity (5,000 liters) Slavonian oak barrels.

CHARACTERISTICS

The taste is dry, austere, flavorful and harmonious, with good concentrations of phenolic compounds due to a significant amount of microelements such as potassium and magnesium.

SERVING TEMPERATURE

16-17 degrees C.

FORMATS AVAILABLE

750 mL Bottles; 1.5L Magnum; 375 mL Half Bottle.

