



Barolo Brunate 2020

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes come from the historic MGA “Brunate” vineyard in the municipality of La Morra, located on the southern slope towards Barolo. The soil is characterized by Marls of Saint Agatha at an altitude of about 350 m asl. The average age of the Guyot-cultivated vines is 51 years, with a density of around 4,600 plants per hectare.

Winemaking: grapes harvested by hand on September 30, 2020. After gentle pressing, the juice ferments for around 3 weeks in a steel tank, in contact with the skins. This period includes pre- and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

Ageing: around 30 months in total, in large wood barrels and for a small part in barriques. Bottled without being filtered.

Description: intense ruby-red color. The nose is explosive, powerful and wide-ranging. Fruity notes of plum, citrusy hints of cedar, grapefruit and spices emerge. After a few minutes in the glass, notes of violet flower—typical of the Brunate terroir—emerge. On the palate, it is intense and full-bodied. The soft, rounded and velvety tannins are typical of the La Morra area. The finish reveals a hint of liquorice root.

