

BAROLO DOCG BRUNELLA

2013

Name: Barolo Docg Brunella

Vine: 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000-4500/hectare and an age ranging from 6 to 35 years.

Wine-making: in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small and large wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description: A clear ruby red colour, with very light orange reflections. A net aroma in which liquorice stands out at first, immediately followed by a fruity scent; the aroma makes you scent it again and again to discover different and pleasant facets. The fruity aroma magnificently prevails after a few minutes in a glass. A very enveloping, fresh and harmonious taste, with a delicate and tasty presence of wood. A long lasting taste that invites to sip it slowly again and again.

Technical characteristics: alcohol content 13.57 %, sugar content <0.4 g/l, total acidity 5.67 g/l, sugar-free extract 30.90 g/l

Quality of the vintage: Excellent



BOROLI

