

BAROLO DOCG BRUNELLA

2014

Name: Barolo Docg Brunella

Terroir: 100% Nebbiolo. The vines are found in Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey and calcareous, with a depth of 1/2 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000-4500 / ha and with an age ranging from 6 to 35 years.

Vinification: In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms with controlled temperature. Once the malolactic fermentation is completed, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

Description: Bright, clear ruby red color. Net bouquet with fresh and ripe fruit. Very enveloping, fresh and harmonious taste, great elegance and finesse. Excellent balance, long and persistent with a small, round tannin and sweet finish.

Technical characteristic: Alcohol 13.5%, sugars 0.3 g / l, total acidity 6.26 g / l, non-reducing extract 31.5 g / l

Climate trend: Although it has been one of the most complex in the management of the vineyard in recent years, the climatic trend has reserved pleasant surprises given the quality of the grapes vinified due to a favorable season finale. The amount of rainfall in the summer was above average due to the intensity of the phenomena that occurred. The month of September was undoubtedly positive from the climatic point of view, with a good temperature range. It is foreseeable to expect medium alcoholic, elegant, balanced wines with good acidity and therefore long-lived, with excellent aromas rich in mineral notes.

Vintage quality: Excellent

