

BOROLI
BAROLO



BAROLO DOCG BRUNELLA MONOPOLE 2017

Name: Barolo Docg Brunella

2,84 hectares - 100% Nebbiolo – average age of vines 40 years - first vintage in 2013

Terroir: Brunella is a remarkable single-variety cru owned exclusively by the BOROLI family. The vineyard is in the territory of Castiglione Falletto, located at the extreme western point of the Villero ridge. The exposure is south and south-west and the soil is clayey and calcareous.

Vinification:

- Crushing and destemming
- Alcoholic fermentation in stainless steel tanks for 10-12 days, temperature controlled
- Submerged-cap maceration for 20-25 days.
- Malolactic fermentation in stainless steel tanks , temperature controlled.
- Aging in large oak barrels (1000-1500L) for 18 months.
- Settling at least 1 year in bottle before release.

Description: Bright ruby red color. Bewitching scent of fresh berries and hints of licorice. Harmonious flavor of fresh cloves that blend in a persistent and velvety palate where the oak leads to a balanced structure. BOROLI Barolo Brunella Monopolo embodies finesse and elegance and is an invitation to return to taste again and again while releasing its aromas...

Technical characteristics: Alcohol content 14,0 %, sugar content <0,44 g/l, total acidity 6,17 g/l, sugar-free extract 30,3 g/l