



Barolo Brunate 2010



Designation: Barolo D.O.C.G

Grapes: 100% Nebbiolo,

Winemaking: The grapes are selected from the historical cru Brunate, located in La Morra, on the south side towards Barolo, with 4,600 plants per hectare. The vines are 43 years old and cultivated with gouyot system. Calcareous-clayey soil. Grapes are gently crushed and fermented in stainless steel for 21 days at 30-32° C (86-90°F). Daily open air pumping-over using the old system of the “submerged cap.” Malolactic fermentation in oak barrels. Lazzarito vineyard is one of the most famous “cru” of Serralunga. It’s our most modern interpretation of Barolo.

Aging: The wine is aged for 32 months between French oak barrels and Slovenian oak casks, Bottled unfiltered on July 2013.

Description: Intense ruby red. Dry, with generous body, harmoniously balanced and velvety texture. Classic, ripe red-fruit, long finish, rich and very elegant. Spices, violet, plums and intense tar, very typical for the Brunate vineyard.

“Dark red fruit, iron, new leather and smoke all jump from the 2010 Barolo Brunate. A huge, dense, powerful Barolo, the 2010 Brunate boasts stunning depth and sheer richness. At the same time, though, it is incredibly polished for such a big wine. The Brunate brings together the power of the Lazzarito, but with a greater sense of textural polish and finesse that is typical of the Rocche. In 2010, the Brunate is all about balance and harmony”.

(VinousMedia.com – Antonio Galloni)

Food Pairings: Red meats, roasts, wild game

Alcohol: 14,50% Alc. by vol.

Total Acidity: 5,80 g/L.

Total dry extract: 32,20 g/L.

