



Barolo Brunate 2015

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 average age of the vines is 52 years old, the soil is a mix of limestone and clay. Grapes are gently crushed and fermented for 3 weeks in stainless steel tank with skin contact. This time includes pre- and post- fermentative maceration with the traditional method of submerged cap. Malolactic is done in barriques.

Aging: The wine is aged for approximately 30 months between French oak barrels and Slovenian oak casks

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.

Food Pairings: Red meats, roasts, wild game

