



## Barolo Brunate 2012



**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 “crus” 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 2015.

**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.

*“A dark, powerful wine, the 2012 Barolo Brunate is the most brooding and inward of these wines. With time and a good bit of air, the Brunate becomes a bit more precise and nuanced, yet it remains a bit monolithic next to the other wines in the range. A host of savory herbs, licorice, tobacco and dark fruits meld into the huge, explosive finish. There is no shortage of depth or character. The competition is pretty tough at Vietti these days.” (Vinous – Antonio Galloni – March 2016)*

**Food Pairings:** Red meats, roasts, wild game

**Alcohol:** 14,37% Alc. by vol.

**Total Acidity:** 5,77 g/L.

**Total dry extract:** 31,0 g/L.

