



## Barolo Brunate 2011



**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 23 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 Slavonia oak casks, Bottled unfiltered on July 2014.

**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 cherry, plum, smoke, menthol and spices meld together in the 2011 Barolo Brunate. Restrained and elegant in the glass, yet with fabulous depth, the 2011 Brunate is exceptionally beautiful. The rich, layered finish provides a glimpse of what the future holds. Today, the Brunate is a real showstopper”.  
(Vinous – Antonio Galloni – September 2014)*

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

**Alcohol:** 14,82% Alc. by vol.

**Total Acidity:** 5,74 g/L

**Total dry extract:** 31,3 g/L

