

# Vietti



## Barolo Brunate 2006

**Designation:** D.O.C.G

**Region:** La Morra, Barolo, Piedmont

**Grapes:** 100% Nebbiolo

**Winemaking:** The grapes are selected from the historical cru Brunate, located in La Morra, planted 4,600 plants per hectare. The vines are 45 years old and grown using the Guyot system. Grapes are gently crushed and fermented in stainless steel for 21 days at 30-32° C (86-90°F), with pumping of the juice over grape skins done by both machine and hand, followed by malolactic fermentation. Brunate in La Morra is one of the most famous “cru” of all Barolo area; this vintage is particularly interesting because it’s very easy to recognize the “terroir” in the wine.

**Aging:** The wine is aged for 6 months in old French oak barrels, followed by an additional 24 months in Slavonia oak casks, then assembled in stainless steel tanks and kept there until the bottling. Unfiltered.

**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

**Alcohol:** 14,0% Alc. by vol.

**Total Acidity:** 6.04 g/L.

**Total dry extract:** 33.1 g/L.

**Bottles:** 3.894 bottles - 150 magnum



**Vietti**

Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941  
info@vietti.com • [www.vietti.com](http://www.vietti.com)