

Vietti



Barolo Brunate 2007

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 18 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 “crus” 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: *“The 2007 Barolo Brunate is a stunner. Layers of dark fruit, mocha, chocolate, menthol, pine and spices emerge reluctantly from an inward, mysterious Barolo that captures the essence of one of Piedmont's greatest sites. Structurally, it remains a powerhouse, with massive tannins, great body and fabulous length. The Brunate is one of the most improved wines at Vietti over the last few years, and is a huge success in this vintage”.* (Antonio Galloni – The Wine Advocate – February, 2011).



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Food Pairings: Red meats, roasts, wild game

Alcohol: 14,50% Alc. by vol.

Total Acidity: 5,6 g/L.

Total dry extract: 33,8 g/L.

Bottles: 4.392 bottles - 150 magnum



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