



Barolo Brunate 2009

Designation: D.O.C.G

Region: La Morra, Barolo, Piedmont

Grapes: 100% Nebbiolo, 100% Lampia clone

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 17 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 32 months between French oak barrels and Slavonia oak casks, Bottled unfiltered on the 13th of July 2012.

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 vine- yard.

Food Pairings: Red meats, roasts, wild game

Alcohol: 14,53% Alc. by vol.

Total Acidity: 5,70 g/L

Total dry extract: 31,60 g/L

Bottles: 3.886 bottles - 150 bottles of 1,5 L – 20 bottles of 3 L – 10 bottles of 5 L

