

Technical sheet

BAROLO DOCG “ANNUNZIATA”

Area of origin

Single Vineyard Annunziata, La Morra

Grape variety

100% Nebbiolo

Vinification and ageing

Temperature controlled fermentation in stainless steel tanks with maceration of the skins for 4 weeks and frequent pumping over. Aging in large oak barrels (20-60hl) for 30 months and then 6-8 months in bottle.

Color

Garnet red, tending to orange with aging.

Perfume

On the nose it shows itself already in youth through a spectrum of notes ranging from eucalyptus to sweet tobacco to get to small red fruits.

Flavor

The drink is deep and multifaceted, with a silky and resolute tannic mass. Fresh, persistent and elegant.

AGRICOLA
Brandini
LA MORRA

BAROLO

Denominazione di Origine Controllata e Garantita

Annunziata

Vendemmia 2014

Esposizione vigneti	Sud Sud Est	N. Bottiglie	2404
Altitudine media	m. 250 S.L.M.	N. Magnum	100
		N. Jeroboam	5