

Technical sheet

BAROLO DOCG "R56"

Area of origin

Single vineyard Brandini, 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 followed by 6-8 months in bottle.

Color

Garnet red, tending to orange with aging.

Perfume

Intense, spicy with notes of red fruits and roses.

Flavor

Harmonic, with a good tannin well involved in the body. Elegant and persistent.

AGRICOLA
Brandini
LA MORRA

BAROLO

Denominazione di Origine Controllata e Garantita

R56

Vendemmia 2014

Esposizione vigneti	Sud	N. Bottiglie	2460
	Sud Ovest	N. Magnum	100
Altitudine media	m. 400 s.l.m.	N. Jeroboam	20