

Barolo Brandini R56

Zone of Origin:

La Morra, Brandini MGA.

Grape variety:

Nebbiolo

Vinification and Ageing:

Half of the grape bunches are completely destemmed and gently crushed, while the other half remain 100% intact and undergo a whole bunch fermentation.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of delicate aromas, skin contact lasts for a total of 3 weeks with regular pump overs.

Malolactic conversion takes place in stainless steel before the wines are moved into wood.

Aged in large wooden botte for around 24 months.

In the spring following the completion of the ageing in wood the wine is returned to stainless steel before being bottled in the following June.

We keep the wines in our cellar for a minimum of 18 months before releasing them to the market.

Perfume:

Intense, austere with notes of small red fruits and roses.

Taste:

Precise, aromatic, with a dense tannic texture that gives persistence and elegance.

Colour:

Garnet.