

THE SOURCE

AZIENDA AGRICOLA BRANDINI

PIEDMONT



2018 BAROLO R56

PRODUCER OVERVIEW

Agricola Brandini is run by the two idealistic Bagnasco sisters, Serena (vintage 1992) and Giovanna (1994). Certified organic since 2011, their 25 estate hectares are in the high-altitude zones of La Morra, Roero and Alta Langha with their Barolo vineyards on the northwest of La Morra. 10 hectares are rented for the crus, Cerretta and Annunziata, as well as their organically certified high altitude sites mostly south of Monforte d'Alba for their Dolcetto, Barbera, and Nebbiolo.

VINEYARD DETAILS

Barolo R56 comes from a single parcel in the upper northwest area of La Morra (surrounding Brandini's cellar and Agricola) facing west/northwest on medium-steep slopes with full exposure to cooling Alpine winds on calcareous clay and sand at 410-435m.

CELLAR NOTES

Partial whole cluster (~40-60%) natural ferment for 3-5 weeks with a couple daily pumpovers at 22-26°C max. Aged 20-30 months in old 30hl Slavonian botte. First sulfites added after ML. No fining or filtration.

