

THE SOURCE
AZIENDA AGRICOLA BRANDINI
PIEDMONT



2021 BARBERA D'ALBA, CLASSICA

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

100% Barbera from Monforte d'Alba planted around 2013 facing west/southwest in an amphitheater on limestone, and calcareous clay and sand at 400-430m.

CELLAR NOTES

Natural ferment with destemmed grapes for 10-20 days with a couple of daily pumpers at 23-26°C max. Aged 6 months in steel. First sulfites added after ML. No fining or filtration.



Brandini
Alta Langa
605-650m; S-SW



Brandini
Alba

Langhe Nebbiolo

Young vines
260-275m; SW

Old vines
250-276m; NW



Brandini
La Morra

Brandini
Annunziata post-2020
235-260m; W-SW

Serra

Cedro del Ibbano

Brandini
Annunziata pre-2019
230-290m; East

Roddi

Asti



Brandini
La Morra

Agricola Brandini

R56 (Resa 56)
410-430m; West



Brandini
Serralunga d'Alba

Brandini
Cerretta post-2020
350-365m; W

Baudana

Brandini
Cerretta pre-2021
320-340m; S

Montelupo Albese

Rodello

Cerretta

Meriame
325-350m; W-NW