

THE SOURCE

AZIENDA AGRICOLA BRANDINI

PIEDMONT



2017 BAROLO CERRETTA

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 Cerretta (pre-2021) comes from a very steep south face in Serralunga d'Alba planted in 1980s on calcareous clay and sand at 320-340m.

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 20-hl Slavonian botte. First sulfites added after ML. No fining or filtration.

