

THE SOURCE

AZIENDA AGRICOLA BRANDINI

PIEDMONT



2017 BAROLO, ANNUNZIATA

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 Annunziata (pre-2021) comes from an east/southeast-facing steep slope in La Morra planted in 2001 on calcareous sand at 320-340m.

CELLAR NOTES

Natural ferment with destemmed grapes for 3-5 weeks with a couple daily pumpovers at 22-26°C max. Aged 20-30 months in old 20hl Slavonian botte. First sulfites added after ML. No fining or filtration.

