

THE SOURCE
AZIENDA AGRICOLA BRANDINI
PIEDMONT



2021 ALTA LANGA, BRUT DOCG

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 Langa 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

85% Pinot Noir and 15% Chardonnay grown on 2 parcels just east of Rodello with a south/southwest face on limestone bedrock and rocky topsoil at 605-650m.

CELLAR NOTES

Metodo Classico. Whole cluster pressed and fermented in steel for 2 weeks at 17-19°C max. Aged 9 months in steel prior to bottling, then aged 36 months in bottle prior to disgorgement. First sulfites added after fermentation. No fining or filtration. 5-7g/L dosage.

