

THE SOURCE

AZIENDA AGRICOLA BRANDINI

PIEDMONT



2020 BAROLO LA MORRA

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

Barolo La Morra comes from 4 parcels in the upper northwest area of La Morra facing southeast/south/southwest on medium-steep slopes with an average vine age of 15 years (2023) on calcareous clay and sand at 300-450m.

CELLAR NOTES

Natural ferment with destemmed grapes for 2-5 weeks with a couple daily pumpovers at 22-26°C max. The 4 separate parcel vats are then blended for 10-15 more days on skins under a submerged cap. Pressed and aged 20-24 months in old 60hl Slavonian botte. First sulfites added after ML. No fining or filtration.

