

THE SOURCE  
AZIENDA AGRICOLA BRANDINI  
PIEDMONT



2022 DOLCETTO D'ALBA, FILARI LUNGHI

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

100% Dolcetto from Monforte d'Alba planted in 2004 facing west in an amphitheater on calcareous clay and sand at 430-450m.

CELLAR NOTES

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

