

THE SOURCE

AZIENDA AGRICOLA BRANDINI

PIEDMONT



2022 LANGHE NEBBIOLO, FILARI CORTI

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

100% Nebbiolo from numerous organic parcels in Alba (between the south of town and Ceretto winery), Monforte d'Alba and La Morra on medium-steep slopes with an average vine age of 15 years (2023) on calcareous sand at 270-500m.

CELLAR NOTES

Natural ferment with destemmed grapes for 2-3 weeks with a couple of daily pumpovers at 22-26°C max. Aged 9-12 months in old 6-30hl barrels. First sulfites added after ML. No fining or filtration.

