

THE SOURCE

AZIENDA AGRICOLA BRANDINI

PIEDMONT



2021 BAROLO, ANNUNZIATA

PRODUCER OVERVIEW

The organically farmed Agricola Brandini is run by two young and idealistic sisters, Serena (vintage 1992) and Giovanna (1994), in full directional control with the support of their father, Piero Bagnasco. Certified organic since 2011, they have also introduced biodynamics and permaculture to their 25 estate-owned hectares in the high-altitude zones of La Morra, Roero and Alta Langa. Their estate Barolo vineyards (four La Morra parcels and R56) are located on the backside (northwest) of La Morra and are characterized by calcareous sandstones that render Barolos of great elegance. They also rent 10 hectares of vines for the crus, Cerretta and Annunziata, and organically farmed and certified, high altitude sites south of Monforte d'Alba for their Alba wines of Dolcetto, Barbera, and Nebbiolo. Vinification for their raw yet refined, pale colored, understated and elegant Nebbiolo are deeper in terroir imprint and structure than those prior to the sisters' takeover in 2015. Brandini's cellar work is progressive (including shorter maceration times, stem inclusion and infusion extraction methods), and it accentuates finesse above all for these botti-aged Barolos that drink well young and also age nicely, building on their youthful assets.

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.

