

THE SOURCE
AZIENDA AGRICOLA BRANDINI
PIEDMONT



2024 DOLCETTO DI DIANA ALBA, FILARI LUNGI

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 Langha. 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

100% Dolcetto from Diano d'Alba planted in 1955-1970 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.

