

Technical sheet

BAROLO DOCG “R56”

Area of origin

Single vineyard Brandini, la Morra

Grape variety

100% Nebbiolo

Vinification and ageing

Temperature controlled fermentation in stainless steel tanks with maceration of the skins for 4 weeks and frequent pumping over. Aging in large oak barrels (20-60hl) for 30 months followed by 6-8 months in bottle.

Color

Garnet red, tending to orange with aging.

Perfume

Intense, spicy with notes of red fruits and roses.

Flavor

Harmonic, with a good tannin well involved in the body. Elegant and persistent.

<i>Brandini</i> AGRICOLA LA MORRA			
BAROLO Denominazione di Origine Controllata e Garantita			
<i>R56</i> Vendemmia <i>2014</i>			
Esposizione vigneti	<i>Sud</i>	N. Bottiglie	<i>2460</i>
	<i>Sud Ovest</i>	N. Magnum	<i>100</i>
Altitudine media	<i>m. 400 s.l.m.</i>	N. Jeroboam	<i>10</i>

50