



Barolo Brunate 2019

Designation: Barolo D.O.C.G.

Grape Variety: Nebbiolo, 100%

The grapes come from the historic MGA "Brunate" vineyard in the municipality of La Morra, located on the southern slope towards Barolo. Limestone- and clay-rich soil (Marls of Saint Agatha) and an altitude between 300 and 400 m asl. The average age of the Guyot-cultivated vines is 50 years, and there is a density of around 4600 plants per hectare.

Winemaking: Grapes harvested by hand on 7 October 2019. After gentle pressing, the juice fermented for around three weeks in a steel tank, in contact with the skins. This period included pre- and post-ferment maceration, involving the traditional submerged-cap method. Malolactic fermentation took place in wood.

Ageing: Around 32 months in total, in barriques and large wood barrels. Bottled without being filtered.

Description: Intense ruby-red colour. The nose is explosive, powerful and wide-ranging. Fruity notes of plum, citrusy hints of cedar and grapefruit, and hints of spices emerge. After a few minutes in the glass, hints of violet flower—typical of the Brunate terroir—emerge. On the palate, it is intense and full-bodied. The soft, rounded and velvety tannins are typical of the La Morra area. The finish reveals a hint of liquorice root.

Food pairings: Red meat, roasted meat, and game.

Vietti

Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941
info@vietti.com • **www.vietti.com**