AGRICOLA Brandini

Brandini Barolo DOCG Cru Vigna Brandini

Area of origin
La Morra (CN)

Grape variety
100% Nebbiolo

Vinification and ageing
Vinification in temperature-controlled steel tanks, maintaining a temperature of 22°C for the first few days and increasing it to 27/29°C at the end of fermentation. Maceration for four weeks, aged in large oak barrels for three years

Colour
Classic garnet

Perfume
Floral and fruity aromas with scents of liquorice and mint

Flavour
Harmonious and balanced, fresh and nicely tannic, with an important structure

Alcohol content
14.5% Vol.

Serving temperature
16/17°C

Pairing suggestions:
With whatever.... and whomever you like!

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