



BAROLO DOCG BRUNATE

COUNTRY	Italy	APPELLATION	Barolo DOCG
REGION	Piedmont	WINEMAKER	Fiorenzo Dogliani
GRAPES	100% Nebbiolo		



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. Brunate is one of the most prestigious vineyards in the entire Piedmont district, producing long-lasting wines of intense fragrance and body. Batasiolo's Brunate vines are located in the southern part of the La Morra commune, and grow in compact blue marl soil with layers of sand.

DESCRIPTION

COLOR: Deep garnet red with orange tinges

NOSE: Intense aromas of nuts, stewed prunes, roses and violets, with notes of spice and toast

TASTE: Full-bodied, tannic and balanced

VINIFICATION

Nebbiolo grapes are harvested by hand, destemmed and fermented on their skins in stainless steel for 8-12 days with periodic pumping-over. The juice is then aged for at least 24 months in Slavonian oak casks followed by an additional 12 months or more in stainless steel.

ANALYSIS

Alcohol: 15.0% TA: 5.3 pH: 3.5 g/L RS: 1.2 g/L

SERVING SUGGESTIONS

Pairs well with red meats, game, roasts, cheeses and cured meats, as well as delightful sipped on its own. Serve at 18-20 °C (64.4-68 °F)

BOTTLE SIZES

750 ml

