

Technical sheet

BAROLO DOCG “MERIAME”

Area of origin

Single Vineyard Meriame, Serralunga d’Alba

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 (10hl) for 30 months and then 6-8 months in bottle.

Color

Garnet red, tending to orange with aging.

Perfume

On the nose, it opens after a short ventilation revealing notes of leather and eucalyptus, along with spicy and balsamic hints.

Flavor

The perception of the tannins is wide but not invasive, with a well governed structure and a calibrated and harmonious contribution of the wood.

AGRICOLA
Brandini
LA MORRA

BAROLO

Denominazione di Origine Controllata e Garantita

Meriame

Vendemmia 2014

Esposizione vigneti	Sud Ovest	N. Bottiglie	989
Altitudine media	m. 350 s.l.m.	N. Magnum	80
		N. Jeroboam	5