



TINY PIEDMONTESE GEM

# BRANDINI

LANGHE • PIEDMONT



The Brandini estate is perched atop a hill overlooking Brandini, a small village in La Morra. The winery focuses on viticultural excellence and authenticity with exhaustive approaches to trimming, pruning and harvesting (complete physiological ripeness), as well as minimizing environmental-impact. All grape varieties cultivated at Brandini are autochthonous, or indigenous.

Excellent and genuine wines rely heavily on their birth and development in the vineyards. Brandini employs a variety of techniques (e.g. short-pruning, bunch-thinning) to ensure pronounced character of the grapes while protecting their physiological health and guaranteeing eventual full ripeness. Boasting state-of-the-art equipment, the vinification cellar is a conservative 700 square meters. This highly controllable environment favors the natural transformation of grapes into wine with minimal intervention. Brandini neither fines nor filters.

## MOSCATO

### LANGHE ARNEIS

Arneis is indigenous to Piedmont. The name, meaning "*little rascal*," refers to the grape's difficult cultivation. Since Arneis was used to soften Nebbiolo's harsh tannins in Barolo for centuries, the grape is colloquially referred to as Barolo Bianco, or "white Barolo."

Harvested from 5–50 year-old vines grown in calcareous marl soils with western exposure, Brandini Arneis is typically floral, fullish and crisp, tending to a dryness tempered by scents of pears and apricots; fermented in stainless.

*floral, fruity nose with a white prune note; medium-bodied, fresh and balanced on the palate with hints of peach and a long mineral finish; an exciting aperitif and a wonderful accompaniment to fish, shellfish, chicken and cream-based pasta sauces – exotic, vibrant Piedmontese white*

### DOLCETTO D'ALBA "*Sant' Anna*"

### BARBERA D'ALBA "*Rocche del Santo*"

### LANGHE NEBBIOLO "*Filari Corti*"

### BAROLO

### BAROLO "*Cru Vigna Brandini*"

Immediately adjacent to the cellar, this Nebbiolo vineyard enjoys maximum sun exposure.

*classic garnet in color; floral and fruity aromas with hints of licorice and mint; balanced and harmonious on the palate, fresh and nicely tannic with complex, concentrated structure*

*Thank you for your time and for your interest in Connoisseur wines.*