

# CASCINA BRUCIATA

## BAROLO CANNUBI - MUSCATEL



The nose shows red fruit notes that are enriched by sweet spices like cumin and a soft hint of cinnamon. Deep, dry tannins seduce the mouth. Really well balanced with a full body and long finish. A perfect pair with braised veal dishes, red meat, game or aged cheeses.

**Color:** Red

**Grapes:** 100% Nebbiolo

**Soil:** Marn, clayey and calcareous

**Age of Vines:** 15 Years Old

**Altitude:** 300 m/above sea level

**Aspect:** South

**Training System:** Guyot

**Yield per HI/Ha:** 65 HI/Ha

**Fermentation:** Spontaneous fermentation with native yeasts in stainless steel tanks for about 24-26 days; spontaneous malolactic fermentation

**Aging:** 30 Months in old French Oak barriques, then 18 Months of bottle evolution prior to release

**Production:** 100 Cases

Organically Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/barolocannubimuscatel](https://www.seventy.com/barolocannubimuscatel)