

# BORGOGNO

Dal 1761



## RISERVA 1995

**Product name:** BAROLO DOCG RISERVA 1995

**Grape variety:** 100% NEBBIOLO

**Growing location:** Barolo - Vineyards: Liste, Cannubi, Cannubi San Lorenzo, Fossati, San Pietro delle Viole

**Vineyard position:** south/south-east

**Soil:** calcareous and clayey marl

**Wine training system:** Archetto variation of Guyot system

**Planting density:** 4000 plants/ha

**Grape harvest:** October 9<sup>th</sup> - 20<sup>th</sup>, 1995

**Alcohol content:** 13.50%

**Serving temperature:** 18/20 °C

### Technical profile

Harvest: 1995 was an unforeseeable vintage in terms of climatic conditions, due to the high variability of the weather. Also the temperatures weren't favorable for the growing of the vine. The start of the vegetative development was stopped at the end of April due to a drastic cooling down. The summer temperatures were below average and just during the month of July warmer weather helped the increasing of calories' quantities (only 30% up) in the grape. Winemaking: regular fermentation and submerged cap maceration; racking off from the end of October till middle of November. Ageing: two years in concrete vats and two years in big Slavonian oak barrels. Bottling: June 2000.

### Serving suggestion

Barolo Borgogno is one of the oldest Barolo produced following a classic and natural style. These precious bottles could have some sediment settled in the bottom, for this reason decanting the wine few minutes before the service is recommended.

### Perfect pairing

We think it is wrong to recommend a "perfect" food - wine pairing, because everyone have their personal ideas and tastes. However we can suggest with whom it is perfect to drink this wine. With everybody!



A campaign financed according to EC Regulation N. 1234/2007  
Campagna finanziata ai sensi del Regolamento CE N. 1234/2007



[www.borgogno.com](http://www.borgogno.com)

### Liste



### Cannubi



### Fossati



### San Pietro delle Viole



It comes from all the estate's vineyards, five of the best Crus in Barolo area: Liste, Cannubi, Cannubi San Lorenzo, Fossati and San Pietro delle Viole. The first one, was born 11 million years ago from soil erosion, is composed by a completeness of micro and macro elements that combined together give to the wine peculiar characteristics of complexity and longevity. Cannubi and Cannubi San Lorenzo were born 12 million years ago from the sedimentation of the sea that occupied the Plain of the Po river, is the most famous and vocationed Barolo Cru. They have an amazing complexity of terroir, formed by marly-calcareous soil and a very favorable climate and they give origin to wines with distinguished characters of elegance and longevity. Fossati vineyard was born about 10 million years ago from the sedimentation of the sea that occupied the Plain of the Po river after the push of the African continent against Italian peninsula. Since this vineyard has a relatively young terroir, it is composed by a good percentage of sand and its wines have great floral and red fruits fragrances. San Pietro delle Viole was born 9/10 million years ago and it is the youngest Borgogno vineyard. As its name explain, San Pietro delle Viole, the Barolo has fragrant bouquet, recalling violets notes, always soft and open.