



RISERVA 1999

Product name: BAROLO DOCG RISERVA 1999

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: September 28th - October 12th, 1999

Alcohol content: 13.50%

Serving temperature: 18/20 °C

Technical profile

Harvest: regular winter with some snowfalls from January to March that helped to stock up water. Settled weather conditions during the spring with some rainfalls and later flowering than the average. Very hot temperatures during a sunny June interrupted by some rainfalls. In August there was an irregular weather: overcast sky and lower temperatures than the average climatic course. Fortunately the weather in September was really good and that helped the grape to mature perfectly with high quality.

Winemaking: regular fermentation and submerged cap maceration; racking off during the first ten days of November. Ageing: six months in stainless steel tanks, two years in concrete vats and two more years in big Slavonian oak barrels. Bottling: June 2004.

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!



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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.