



RISERVA 2001

Product name: BAROLO DOCG RISERVA 2001

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 5th - October 18th, 2001

Alcohol content: 13.50%

Serving temperature: 20 °C

Technical profile

Harvest: A rainy winter with above average temperatures caused an early sprouting, that started in March. A regular beginning of the spring has been interrupted by a rainy weather in April. From May till September the weather got well again, but from the middle of September the weather conditions changed suddenly with a drop of temperatures and frequent precipitations caused the slowing down of tardive grape varieties maturation. Fortunately the grape acidity has been maintained at good level.

Winemaking: regular fermentation, but no submerged cap maceration; racking off at the beginning of November. **Ageing:** a year and a half in stainless steel tanks, two years in concrete vats and other two years in big Slavonian oak barrels. **Bottling:** end of April 2006.

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.