



## RISERVA 2006

**Product name:** BAROLO DOCG RISERVA 2006

**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 29<sup>th</sup> - October 7<sup>th</sup>, 2006

**Alcohol content:** 13.50%

**Serving temperature:** 20 °C

### Technical profile

Harvest: hard temperatures during winter, with an abundant snow at the end of January, copious rainfalls and cool temperatures till the end of winter season, so the vegetative cycle started later than the average. At the beginning of the summer temperatures were high and few rainfalls occurred, while in August temperatures turned out to be cooler. Abundant rainfalls during the months of September didn't caused damages to the grape. Winemaking: floating cap fermentation for about 2 weeks at controlled temperature (at first 22-25 °C and at the end of the fermentation 29-30 °C) and subsequent submerged cap maceration for 30 days. Ageing: six years in Slavonia oak barrels with a further refining in bottle for 12 months.

### 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



It comes from three estate's vineyards: Liste, Cannubi and Fossati. 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 was born 12 million years ago from the sedimentation of the sea, it is the most famous and vocationed Barolo Cru. It has an amazing complexity of terroir, formed by marly-calcareous soil and a very favourable climate and it originates 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.