

## RISERVA 2010

**Product Name:** BAROLO DOCG RISERVA 2010

**Grape Variety:** 100% NEBBIOLO

**Growing Location:** Barolo – Vineyards Cannubi, Liste, Fossati

**Vineyard position:** South/South-East/South-West

**Soil:** calcareous and clayey marl

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

**Planting density:** 4.000 plants/ha

**Grape harvest:** October 08th – 20th, 2010

**Alcohol Content:** 14,50% vol.

**Serving temperature:** 18/20 °C

### Technical Profile

2010 will be certainly remembered as an excellent vintage.

Characterized by a severe and particularly long winter. The heavy snowfall, combined with the highest temperatures recorded in the months of April and May, have encouraged an excellent sprouting and good vigor for all the grapes of the area. The summer began with a lot of rain, temperature then increased starting from August, with excellent temperature range between day and night, and this led to good grape characteristics. The Nebbiolo variety was able to fully enjoy the month of September where the good weather has offset a slight delay in the maturation. Great phenolic components, which are essential to ensure body and ageing capacity to the wine. So this vintage promises excellent wines, aromatic strong and precise texture, ripe fruit but not too excessive, and tannins in perfect balance, high acidity.

Winemaking: regular fermentation for about 12 days at controlled temperature (at first 22-25 ° C and at the end 29-30 ° C), followed by submerged cap maceration for 50 days with a stable temperature of 29 ° C. After the racking off started the malolactic fermentation and it lasted 15 days at 22 ° C.

Ageing: six years in Slavonia oak casks (4500 l) with a further refining in bottle for 1 year.

### Perfect Pairing

We don't want to recommend a "perfect" food – wine pairing , because everyone has personal ideas and tastes. We know better who you should have this wine with, anyone!



A campaign financed according to EC Regulation N. 1308/13

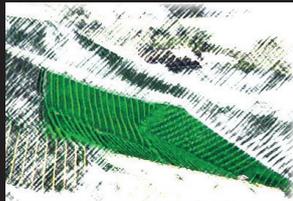
Campagna finanziata ai sensi del Regolamento CE N. 1308/13

[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 and 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 cru within the Barolo area. It has an amazing complexity of terroir, formed by marly-calcareous soil and a very favourable climate, which 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 fruit fragrances.