

RISERVA 2012



Product name: BAROLO DOCG RISERVA 2012

Grape variety: NEBBIOLO 100%

Growing location: Barolo - Vineyards: Cannubi, Liste, Fossati

Vineyard position: south/south-east

Soil: limestone and clayey marl

Wine training system: guyot modificato (archetto)

Planting density: 4000 plants/ha

Grape harvest: first half of October

Alcohol content: 14.5%

Serving temperature: 18/20 °C

Technical profile

The 2012 harvest can't be considered generous in the production, but characterized by an excellent raw material in terms of plant protection. Wines are extraordinarily well balanced. Winter was irregular, with mild temperatures initially. The coldest weather arrived a little later than usual, and the low temperatures which continued throughout the month of February were also accompanied by heavy snowfalls, this contributed to create good water reserves. Spring was cool and rainy between March and April, but temperatures increased considerably in May. The abundance of water combined with high temperatures increased the vegetative growth. Summer was marked by medium-high temperatures, which reached their peak in the second half of August. Nevertheless, no water stress issues were recorded thanks to the important water reserves which were build up during winter and spring. The harvest of the Nebbiolo variety opened in early October, the grapes had a strong ability to provide well-structured wines good for a long aging, although with slightly lower alcohol yields compared with recent years.

Vinification: regular fermentation for about 12 days at controlled temperature (22-25 ° C initially, and 29-30 ° C at the end), followed by a submerged cap maceration lasting 50 days, stable temperature at 29 ° C. After the racking off the malolactic fermentation started and it lasted 15 days at 22 ° C. Ageing: six years in Slavonia oak casks (4500 l) with a further refining in bottle for 6 months.

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



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 vicated 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.