

## RISERVA 2013



**Product name:** BAROLO DOCG RISERVA 2013

**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 2013 harvest will be remembered as “vintage”, in the sense that on average picking operations began 15 days later than usual in the last 10 years, and ended early November with the last bunches of Nebbiolo. It was a difficult vintage to manage in the fields, characterized by a slugging start spring and low average temperatures and lots of rainfall from March until May. In June, the conditions linked to atmospheric events gradually improved, leading into highly positive July for the physiology of the vine, partly due to greater meteorological stability. Flowering took place as normal in the second ten days of June, followed by good berry set. Even though the start of the season was anything but easy, we can say that the second period rescued the situation and benefited the development of large, heavy and very compact clusters. Concerning the Nebbiolo, the beginning of the season has been characterized by cold weather, that delayed the bud break. Anyway the Nebbiolo variety benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October, main condition to obtain wines suited to ageing. The well-structured and long-lasting wines will make 2013 an excellent vintage.

### VINIFICATION

Regular fermentation for about 18 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 28°C. After the raking off the malolactic fermentation started and it lasted 15 days at 22°C.

### AGEING

Six years in Slavonian oak casks (4500L) 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 has 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 venerated 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.