



RISERVA 2009

Product name: BAROLO DOCG RISERVA 2009

Grape variety: 100% NEBBIOLO

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

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: October 1st - October 10th, 2009

Alcohol content: 14.50%

Serving temperature: 20 °C



Technical Profile

General weather conditions for the 2008 saw a return to considerably more normal rhythms. Budding was not particularly early, spring began regularly and all things considered the weather was average for the season, with good shoot growth and no late frosts. However a month of exceptionally unstable weather began in mid-May, with heavy rains almost every day.

The frequency and quantity of precipitation decreased in the second half of June, and the ensuing summer was quite wet and cool.

Ripening phases began much later than in 2007 and developed much as they did in 2004. Luckily from the end of August there was a long period (over 50 days) of stable weather, often sunny and without significant rains. Temperatures were mild during the day and cool at night. This helped make up for much lost time, and good and very good results were achieved everywhere. The health of the grapes harvested in the was excellent. The good weather allowed all the harvesting operations to be completed in good time, and it was possible to choose the best possible moment to pick each 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 of 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!