

RISERVA 2011

Product Name: BAROLO DOCG RISERVA 2011

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: September 30th – October 6th

Alcohol Content: 15% vol.

Serving temperature: 18/20 °C

Technical Profile

The 2011 vintage will be remembered as unconventional with its very early harvest and not overly high yields in the vineyard. Winter was spent in a regular way. High temperatures in April brought the start of the growth season forward. The first stages of the vegetative development occurred at least two weeks earlier than usual. Between the end of June and the beginning of July average daily temperatures were not particularly high (22°C), though this did not slow down the physiological development of the vine. Very high daily temperatures were recorded during August. It had repercussions on the quantity of the grapes, causing a loss in weight. In this climatic context, the ripening of the grapes was fairly uneven. The variety that adapted best to the vintage was Nebbiolo. The grapes had an excellent amount of tannins and good color, as well as a truly interesting aromatic profile. This vintage is expected to be a great wine.

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

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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 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.