

BAROLO RISERVA - DOUBLE MAGNUM

Piemonte, Italy

Borgogno

<http://www.borgogno.com>

Method & Production

Fruit is sourced from Borgogno's Barolo vineyards: Liste, Cannubi, Cannubi San Lorenzo, Fossati, San Pietro delle Viole.

Harvest: hard temperatures during winter, with an abundant snow at the end of January, copious rainfalls and cool temperatures till the end of winter season, so the vegetative cycle started later than the average. At the beginning of the summer temperatures were high and few rainfalls occurred, while in August temperatures turned out to be cooler. Abundant rainfalls during the months of September didn't caused damages to the 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 for 12 months.

Tasting Notes

"impressive with a streamlined and elegant feel enhanced by pretty accents of dried flower, tar, spice, cassis and black pepper. There's a delicate and mysterious aspect to the wine that keeps your attention focused.

Anticipated maturity: 2015-2025." **94 Points, Wine Advocate, June 2013**

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan |
|-----------------|--------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|
| Red Wine | | | | | | | | | |
| BO5106 | Barolo Riserva - Double Magnum | Nebbiolo | 2006 | 13.5% | Cork | 1X3lt | No | No | No |