



VIRNA BORGOGNO BAROLO

PROFILE

The Borgogno family has owned vineyards in Barolo since 1720, and have always attached particular importance to the work carried out in the vineyards and the selection of only the best grapes. The Virna label was created in 2001, when Virna Borgogno became proprietor of her family's estate. Today the estate stretches out over an area of around 12 hectares, producing wines from grapes grown on its own vineyards located in historic crus in the Barolo wine-making area. Though the wines are from different crus, each one represents the heritage and tradition of the Barolo region.

Cannubi is arguably the most historic vineyard in Barolo, and this wine comes from the Cannubi Boschis hill, which is special because it combines the noted limestone soils of the rest of Cannubi with a healthy dose of sand. This soil makeup, along with lower altitude and cooler temperatures, courtesy of the proximity to the Alba and Tanaro Rivers, combine to produce a wine that has both elegance and richness. This wine is made from the Nebbiolo clone Lampia.



SPECIFICATIONS

Wine: Barolo "Cannubi"

Varietals: Nebbiolo

Appellation: Barolo DOCG

Location: Barolo Cru

Exposure: Southwest

Vineyard Age: Planted in 1970

Pruning: Guyot (9-10 buds/vine)

Vine Density: 4500 vines/ha

Harvest: Hand Harvest

Agricultural Method: Traditional

Vinification: Soft pressing of the grapes and maceration on the skins at a controlled temperature for 10-12 days. After malolactic fermentation, 50% of the wine is decanted 500 liter tonneaux and matured for 18 months, and the other 50% is aged in 60-100 hl Slavonian oak casks for 6-12 months. The wine is bottled without filtration and bottle aged for at least another year.

Alcohol: 14.00%

Residual Sugar: < 3 g/l

Acidity: 5-6 g/l



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