



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.

91 points from the Wine Advocate for the 2015 vintage: The Virna 2015 Barolo Noi shows dark ripeness and saturated fruit that is characteristic of this hot vintage. This wine is built with thick lines and lots of dark blackberry fruit packed tight at its core. The tannins are firm and evident and also underline the heat and dryness of the summer season in 2015. The fruit is slightly vinous and raw. A year or two in the cellar would do it good, or else pair it in the near-term with baby back ribs. The Barolo Noi is a blend of Nebbiolo from various townships, including Monforte d'Alba (the San Giovanni vineyard), La Morra (Berri and Boiolo), Verduno (Castagni) and Novello (Cerviano-Merli and Sottocastello di Novello). (ML)



SPECIFICATIONS

Wine: Barolo "Noi"

Varietals: Nebbiolo

Appellation: Barolo DOCG (sites in Novello, Monforte d'Alba, Barolo, La Morra)

Exposure: Southwest

Vineyard Age: Planted in 1968

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 6-9 days. After malolactic fermentation, the wine is decanted into 60-100 hl Slavonian oak casks, in which the wine is matured for 24-30 months. The wine is bottled without filtration and bottle aged for at least another year.

Alcohol: 13.5-14%

Residual Sugar: < 3 g/l

Acidity: 5-6 g/l



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