

Boroli Barbera d'Alba

COUNTRY

Italy

REGION

Piedmont

GRAPE

100% Barbera

VINTAGE

2017

ABOUT THE DOMAINE

Founded by a Piedmontese family of entrepreneurs in the 1990s who decided to turn their passion into their livelihood, the Boroli estate is now run by 2nd generation, Achille Boroli. The ten hectares of vines are spread across the three areas of Castiglione Falletto, Barolo and La Morra. Boroli's winemaking philosophy is that "a great wine is the result of a great vineyard and a great terroir." Tremendous efforts are taken in the vineyards, including carefully controlling densities (4500-4800 vine stocks per hectare), organic fertilisation (every three years, in every other row), turfing and green harvesting. All of the production takes place in Boroli's new state of the art winery, Cascina La Brunella, where bunches are carefully destemmed, pressed by gravity, and aged for 8 to 14 months in barriques, decanted into tonneaux and small barrels, blended and bottled.

WINEMAKING

The soil type is clayey-calcareous. Bunches are destemmed, pressed by gravity, and vinified in stainless steel vats. Aged for 12 months in oak barrels.

TASTING NOTES

Ruby red colour. Dry with silky tannins. Suggested food pairings: pasta, risotto, red meat and cheese.



TECHNICAL NOTES

Alcohol by volume
14.5%

Vegetarian