

## Boroli Barolo Cerequio DOCG

### COUNTRY

Italy

### REGION

Piedmont

### GRAPE

Nebbiolo

### VINTAGE

2015

### 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 average of the vines are 30 years old. Temperature controlled alcoholic fermentation in stainless steel tanks for 10-12 days. Submerged-cap maceration for 20-25 days. Malolactic fermentation in stainless steel tanks, temperature controlled. This wine is aged in large oak barrels (1000-1500 - 2500L) for 18 months. Settling at least 1 year in bottle before release.

### TASTING NOTES

Clear ruby red colour, intense and fruity aromas with scents of flowers such as camomile. Structured and full-bodied, BOROLI Barolo Cerequio is the epitome of generosity. Lively black fruits aromas are sustained by perfectly integrated tannins and a long lasting finish.



### TECHNICAL NOTES

**Alcohol by volume**  
14%

**Acidity**  
6.42 g/L

**Residual Sugar**  
<0.3 g/L

**Vegetarian**