

Boroli Barolo Classico

COUNTRY

Italy

REGION

Piedmont

GRAPE

Nebbiolo

VINTAGE

2018

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 and calcareous, with a depth on the marl. The average age of the vines is 6 to 35 years. In steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. Resting in small and large wooden barrels for two years. Refinement in bottles for one year.

TASTING NOTES

Bright red colour. The nose is redolent of fresh wild berries and sweet liquorice. On the palate, velvety tannins make BOROLI Barolo DOCG the classic expression of Barolo in its balanced conversation between structure and elegance.



TECHNICAL NOTES

Alcohol by volume
13.5%

Vegetarian