

Boroli Barolo Villero DOCG

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Piedmont	100% Nebbiolo	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 soil type is clayey and calcareous, with a depth on the marl of 1 meter. The average age of the vines are 6 to 35 years old. Crushing and destemming; fermentation in steel at controlled temperature for 10/15 days, successive skin submerged-cap maceration for 20/25 days and then racking; the malolactic fermentation occurs in small barrels in temperature-controlled rooms, then decanting and ageing in new small and second passage wooden barrels for not less than two years. Then bottling and refinement for no less than one year, often for 2 years.

TASTING NOTES

Clear bright ruby colour with very light garnet red reflections; intense and persistent aroma of red fruit with notes of plum and cherry. A pleasant aroma of wood is noticeable after the fruity aroma, anticipating the full taste of a great wine suitable for long lasting life. A succulent, rich, full-bodied and pleasant taste emerges after the woody one, with the presence of slightly ripe red fruit.



TECHNICAL NOTES

Alcohol by volume
14%

Vegetarian