

Boroli Langhe DOC Chardonnay

COUNTRY

Italy

REGION

Piedmont

GRAPE

Chardonnay

VINTAGE

2020

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 age of the vines are 15 to 20 years old. The soil type is clayey and calcareous, with a depth on the marl. Soft pressing and then fermented in stainless steel tanks. At the end of fermentation, the wine is racked and malolactic fermentation begins. The wine is bottled before the summer following the harvest. Matured for several months in tonneaux.

TASTING NOTES

Straw yellow colour; intense aromas with fruity scents reminiscent of apricot and yellow peach. Taste: harmonic, persistent, fresh, with a great balance between acidity and body. An ideal wine for ageing.



TECHNICAL NOTES

Alcohol by volume
13.5%

Vegetarian