

Boroli Langhe Nebbiolo '1661' DOC

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Piedmont	100% Nebbiolo	2021

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 15-20 years old. The soil type is clayey and calcareous, with traces of sand. Alcoholic fermentation takes place in stainless steel tanks for 8-9 days at a controlled temperature. Malolactic fermentation in stainless steel tanks at controlled temperatures. Aging in large oak barrels (1500 - 2500L) between 3 and 4 months.

TASTING NOTES

It has a very expressive nose. The fruity palate offers ripe cherry and sweet strawberry notes with crunchy tannins, a touch of spice and wonderful freshness. A characterful but very elegant Nebbiolo. A great value introduction to this regal grape variety and region.



TECHNICAL NOTES

Alcohol by volume
14%

Acidity
5.35 g/L

Residual Sugar
1.09 g/L

Vegetarian