

BOROLI
BAROLO



BAROLO VILLERO 2013

Name: Barolo Docg Villero

Vine: 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South and South-West; the soil is clayey and calcareous, with a depth on the marl of 1 metre. The rootstock is Kober, with a density of vines of 4500/hectare and an age of 35 years.

Vinification: in red by crushing and destemming, fermentation in steel at controlled temperature for 10/15 days, successive skin submerged-cap maceration for 20/25 days, successive racking and malolactic fermentation in small barrels at controlled temperature, then decanting and ageing in new small and second passage wooden barrels for no less than two years. Then bottling and refinement for no less than one year, often for 2 years.

Description: A clear ruby red colour. A flowery aroma that gradually opens with spicy scents. A full and long lasting taste denoting a considerable extract, with a good presence of tasty and sweet tannins. An important wine that will last in time and show its maximum potential on the way.

Technical characteristics: alcohol content 13.23 %, sugar content <0.4 g/l, total acidity 5.81 g/l, sugar-free extract 34.40 g/l

Weather conditions: The beginning of spring was quite difficult, with very low temperatures in March and April. Afterwards, May was characterized by heavy rainfall, while the weather conditions gradually improved starting from June.

Summer was positive and not too hot, with positive consequences again for late-harvesting vines, such as nebbiolo. The weather was excellent from August to the harvest.

Achille Boroli: *"Our Barolo excellent qualitative level is given by the right amount of crop thinning and leaf-stripping."*