

## **VIRNA BORGOGNO**

### **BAROLO DEL COMUNE DI BAROLO**

DOCG

#### Vineyard

Variety: Nebbiolo subvarieties Lampia and Michet

Grape origin: vineyards within the Barolo township

Vineyards: Guyot pruning (6-8 shoots)

Exposure: south-southeast

Density: 4500 vines per hectare on average

Yield per hectare: 50-55 quintals

Years planted: 1970 - 1980

Elevation: 250 - 260 metres

#### Vinification

Crushing and destemming; maceration with skins for 10 days in traditional vats with rotating paddles.



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Rack and return to improve extraction of polyphenols.  
Elevage in barrels of 300-500 litres for about 18 months.  
Repose in steel tanks prior to bottling.  
Bottle-aged horizontally prior to packaging and shipping.

### Organoleptic Characteristics

Deep ruby red colour; intense nose of red fruit with tertiary notes of oak and vanilla.  
Round and compact; visible tannins with splendid fruit.  
Complex and complete, full-bodied, intense fruit and rounded tannins.

### Storage

Will peak after 2-3 years of bottle-ageing horizontally in a cool and dark place.  
Serve at 17-18°C in tasting glasses

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