



VIRNA BORGOGNO
BAROLO

PROFILE

The Borgogno family has owned vineyards in Barolo since 1720, and have always attached particular importance to the work carried out in the vineyards and the selection of only the best grapes. The Virna label was created in 2001, when Virna Borgogno became proprietor of her family's estate. Today the estate stretches out over an area of around 12 hectares, producing wines from grapes grown on its own vineyards located in historic crus in the Barolo wine-making area. Though the wines are from different crus, each one represents the heritage and tradition of the Barolo region.

SPECIFICATIONS

Wine: Dolcetto d'Alba

Varietals: Dolcetto

Appellation: Dolcetto d'Alba DOC

Location: San Giovanni in Monforte d'Alba

Exposure: Southeast

Vineyard Age: Planted in 1980

Pruning: Guyot

Harvest: Hand Harvest

Agricultural Method: Traditional

Vinification: Soft pressing of the grapes and maceration on the skins at a controlled temperature for 5-7 days with regular punchdowns.

Alcohol: 13.50%



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