



## 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:** Barbera d'Alba

**Varietals:** Barbera

**Appellation:** Barbera d'Alba DOC

**Location:** Two hectares in Vigna San Giovanni, in Monforte d'Alba

**Altitude:** 450 feet above sea level

**Exposure:** Southwest & southeast

**Vineyard Age:** 20 years

**Pruning:** Guyot

**Vine Density:** 4500 vines/ha

**Harvest:** Hand Harvest

**Agricultural Method:** Traditional

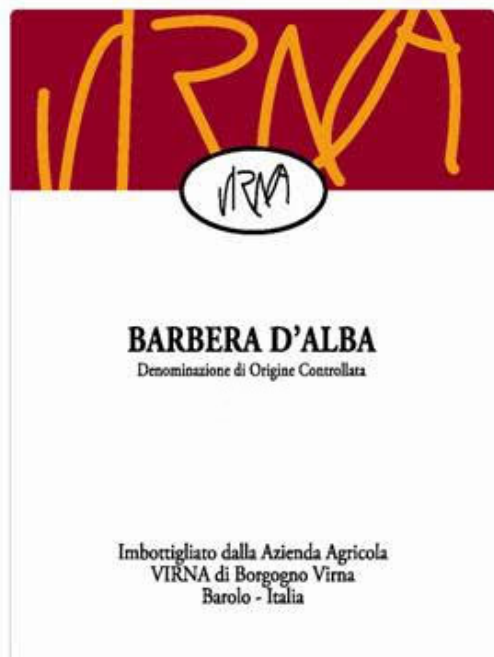
**Vinification:** Soft pressing of the grapes and maceration on the skins at a controlled temperature for 6-9 days. Natural primary and malolactic fermentation with indigenous yeasts. In spring following harvest, the wine is decanted into wooden casks and aged for 6-8 months, with another 3-4 months of bottle aging after that.

**Alcohol:** 13.7%

**Residual Sugar:** 1.5 g/l

**Acidity:** 6.1 g/l

**Food Pairings:** Salami, pasta with ragù, ravioli, risotto, grilled meats, semi-hard cheeses.



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