



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.

Cannubi is arguably the most historic vineyard in Barolo, and this wine comes from the Cannubi Boschis hill, which is special because it combines the noted limestone soils of the rest of Cannubi with a healthy dose of sand. This soil makeup, along with lower altitude and cooler temperatures, courtesy of the proximity to the Alba and Tanaro Rivers, combine to produce a wine that has both elegance and richness. This wine is made from the Nebbiolo clone Lampia.

The name StoFuori can be translated to mean a few things: 'a little crazy', 'out of our minds', or 'outside the lines' and is used to highlight the unique quality of this grape while honoring the fact that the varietal itself is native to this region (specifically to the province of Alessandria

SPECIFICATIONS

Wine: Langhe Nebbiolo 'il'

Varietals: Nebbiolo

Appellation: Langhe DOC

Location: Langhe DOC

Exposure: North-facing

Vineyard: The grapes come from 2 vineyards, one in Monforte d'Alba and one in Novello.

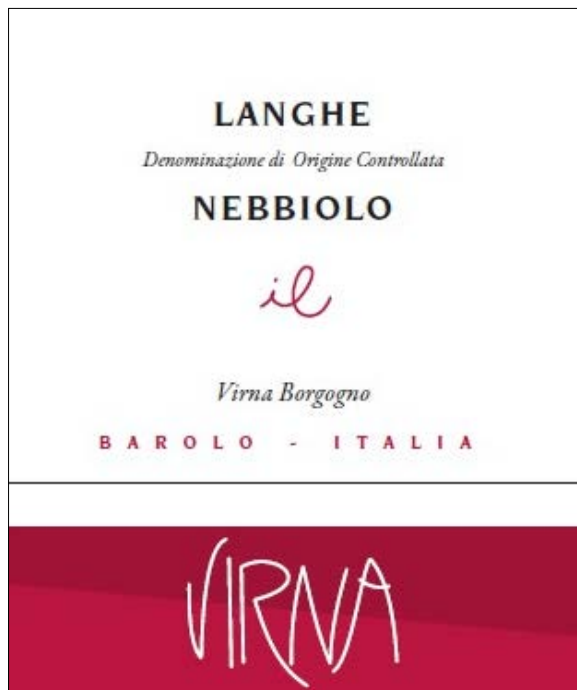
Vineyard Age: Planted in 1970

Harvest: Hand Harvest

Agricultural Method: Traditional

Vinification: Fermented and aged in a stainless steel tank.

Alcohol: 13.5%



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