



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: Barolo "Sarmassa"

Varietals: Nebbiolo

Appellation: Barolo DOCG

Location: Barolo Cru

Exposure: Southwest

Vineyard Age: Planted in 1973

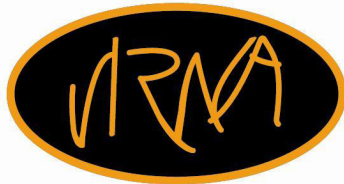
Pruning: Guyot (7-9 buds/vine)

Vine Density: 5000 vines/ha

Harvest: Hand Harvest

Agricultural Method: Traditional

Vinification: Crushing and destemming, then maceration on the skins for 12-15 days at a controlled temperature. The wine is aged in Slavonian oak casks and small 500-liter new French oak barrels for two years. It is then further matured in stainless steel and bottled without filtration. The wine is bottle aged for at least six months.



Barolo

Denominazione di Origine Controllata e Garantita

SARMASSA

Imbottigliato dall'Azienda Agricola
VIRNA di Borgogno Virna
Barolo - Italia



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