



## 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.

The somewhat different soils, exposures and microclimates of the Preda and Sarmassa vineyards combine to produce a well-balanced, harmonious wine packed with the fresh, elegant aromas supplied by Sarmassa, and the full body and structure catered for by La Preda. Made from the Nebbiolo clones Lampia and Michet.



### SPECIFICATIONS

**Wine:** Barolo Preda Sarmassa

**Varietals:** Nebbiolo

**Appellation:** Barolo DOCG

**Location:** La Preda vineyard (clayey-marl rich soil dating back to Tortonian era) in the village of Barolo;

Sarmassa vineyard (clay and sand-rich soil dating back to Helvetian era) in the village of Barolo.

**Altitude:** 250-260 meters

**Exposure:** Southwest/southeast (Sarmassa); southeast (Preda)

**Vineyard Age:** La Preda 1965, Sarmassa 1973

**Pruning:** Guyot

**Vine Density:** 5000 vines/ha

**Harvest:** Hand Harvest

**Agricultural Method:** Traditional

**Vinification:** Soft pressing of the grapes and maceration on the skins at a controlled temperature for 12-15 days with regular punchdowns. After drawing off and the first rackings, the wine is aged in Slavonian oak casks and small 500-litre barrels made of new French oak (Allier) for around 2 years. It completes its maturation in stainless steel, prior to bottling without filtration; the bottles are then stored lying down for at least 6 months before labelling and shipping.

**Alcohol:** 14.4%

**Residual Sugar:** 0.5 g/l

**Acidity:** 5.48 g/l



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