



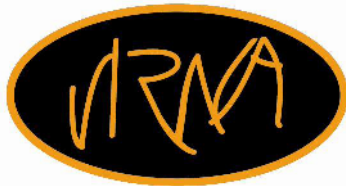
VIRNA BORGOGNO BAROLO

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 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 La Preda, and the full body and structure catered for by Sarmassa. This wine is made from the Nebbiolo clones of Lampia and Michet.

This wine is the same as the 2006 Preda Sarmassa. It recently became illegal to put two vineyard names on the label. You can now only have a vineyard name on the wine label if the fruit is 100% single vineyard. This is why this wine is now labeled "Barolo di Barolo."



SPECIFICATIONS

Wine: Barolo di Barolo

Varietals: Nebbiolo

Appellation: Barolo DOCG

Location: 85 % La Preda vineyard (clayey-marl rich soil dating back to Tortonian era) in the village of Barolo;

15% Sarmassa (clay and sand-rich soil dating back to Helvetian era)

Altitude: 250-260 meters

Exposure: Southeast (La Preda); southwest (Sarmassa)

Vineyard Age: Planted in 1965/1973

Pruning: Guyot

Vine Density: 5500 vines/ha

Harvest: Hand Harvest

Agricultural Method: Traditional

Vinification: Crushing and destemming, maceration on the skins for approx. 12-15 days at a maximum temperature of 29-31°C. 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.

Alcohol: 14.38%

Residual Sugar: 0.8 g/l

Acidity: 5.67 g/l



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