

BOROLI BAROLO



Boroli Barolo Brunella 2013

WINE DESCRIPTION

The Boroli family is a family of entrepreneurs, with roots in Piedmont dating back to 1831. The family started their winemaking business in 1997, when Silvano and Elena Boroli felt an ardent desire to step away from the pressures of their publishing business and reconnect to nature. Silvano and Elena grew the company until their son, Achille, stepped in to run the wine-growing and production business in 2012.

With the 2012 grape harvest Achille decided to radically change the methods used in vineyards and wineries, aiming for the highest quality in Barolo and its crus. He cut production levels, updated the winemaking technology, and focused on low intervention methods to raise the quality of the Boroli wines be on par with the finest Barolo wines.

Brunella is one of the most historic single vineyard sites of all of Castiglione Falletto, however it hasn't ever been bottled singularly under the Menzione Geografica Aggiuntiva BRUNELLA until 2013. The Brunella vineyard occupies the western crest of the Villero hillside and complete surrounds the Boroli winery. The vineyard is a monopole—owned entirely by Boroli and is the most prestigious wine in the lineup. As it occupies the best exposed section of the Villero hillside, La Brunella expresses power, drive, complexity, and extraordinary length and ageability.

TASTING NOTES

A clear ruby red color, with very light orange reflections. A net aroma in which liquorice stands out at first, immediately followed by a fruity scent; the aroma makes you scent it again and again to discover different and pleasant facets. The fruity aroma magnificently prevails after a few minutes in the glass. A very enveloping, fresh and harmonious taste, with a delicate and tasty presence of wood. A long lasting taste that invites to sip it slowly again and again.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barolo DOCG
Vineyard name:	Barolo Brunella
Vineyard size:	7
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	1,247 feet
Exposure:	Southern
Harvest time:	Beginning of October
First vintage of this wine:	2013
Bottles produced of this wine:	11,900
Average Wine Age:	25 years

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-15 days
Maceration technique:	Submerged-Cap Fermentation
Length of maceration:	15 days
Malolactic fermentation:	Full
Type of aging container:	Barrels
Size of aging container:	25-50hl
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	0.4 g/L
Acidity:	5.7 g/L
Dry extract:	30.9 g/L

PRODUCER PROFILE

Estate owned by: Achille Boroli
Winemaker: Achille Boroli & Enzo Alluvione
Total acreage under vine: 27
Estate founded: 1997
Winery production: 11,900 Bottles
Region: Piemonte
Country: Italy