

BOROLI BAROLO



PRODUCER PROFILE

Estate owned by: Achille Boroli
Winemaker: Achille Boroli & Enzo Alluvione
Total acreage under vine: 27
Estate founded: 1997
Winery production: 4,800 Bottles
Region: Piemonte
Country: Italy

Boroli Barolo Villero 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.

Villero is the hillside upon which the Boroli winery sits. It is located in Castiglione Falletto, just slightly downhill from Bricco Rocche and with the same exposure as the well-respected Monprivato vineyard, which is just across the way. Being located in the commune of Castiglione Falletto, Villero sits in the center of the Barolo DOCG at the site where the regions two principal subsoils (Helvetian and Tortonian) cross. This, joined with the near perfect exposure of this cru site, yields wines that demonstrate a seemingly impossible balance between power and elegance.

Villero is distinguished by a careful selection of grapes, perfect destemming, long macerations with submerged cap.

TASTING NOTES

Clear bright ruby colour with very light garnet red reflections; intense and persistent aroma of red fruit with notes of plum and cherry. A pleasant aroma of wood is noticeable after the fruity aroma, anticipating the full taste of a great wine suitable for long lasting life. A succulent, rich, full-bodied and pleasant taste emerges after the woody one, with the presence of slightly ripe red fruit

FOOD PAIRING

Thanks to its viscosity and body, Barolo is the ideal wine to combine with elaborate dishes such as truffle dishes, meat dishes, pasta with porcini mushrooms, game, and aged cheeses. Villero is also perfect with dry pastries or chocolate.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barolo DOCG
Vineyard name:	Barolo Villero
Vineyard size:	1
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	75-1,100 feet
Exposure:	Southeastern
Year vineyard planted:	1991
Harvest time:	Beginning of October
First vintage of this wine:	1997
Bottles produced of this wine:	4,800
Average Wine Age:	26

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:	20-25 days
Malolactic fermentation:	Full
Type of aging container:	Barriques
Size of aging container:	25hl
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	12 months