

BOROLI BAROLO



PRODUCER PROFILE

Estate owned by: Achille Boroli
Winemaker: Achille Boroli & Enzo Alluvione
Total acreage under vine: 27
Estate founded: 1997
Winery production: 4,976 Bottles
Region: Piemonte
Country: Italy

Boroli Barolo Cerequio 2017

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.

The Cerequio cru lies just across the valley from the Boroli winery in the commune of La Morra and is considered one of the most prestigious sites in the Barolo DOCG zone. It is known to produce Nebbiolo wine of enormous elegance and finesse.

Cerequio is distinguished by a careful selection of grapes, precise destemming, and a long maceration with submerged cap.

TASTING NOTES

A clear bright ruby color 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 pair with elaborate dishes and dishes like truffle dishes, meat dishes, pasta with porcini mushrooms, game, and aged cheeses. Cerequio is also perfect with dry pastries or chocolate.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barolo DOCG
Vineyard name:	Barolo Cerequio
Vineyard size:	2
Soil composition:	Clay and Sand
Training method:	Guyot
Elevation:	1,246 feet
Yield/acre:	4.4 tons
Exposure:	Eastern / Southwestern
Year vineyard planted:	1994
Harvest time:	October
First vintage of this wine:	2003
Bottles produced of this wine:	4,976
Average Wine Age:	23

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:	Barrels
Size of aging container:	50hl
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	12 months
Total SO ₂ :	111 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.3
Residual sugar:	0.2 g/L
Acidity:	6.29 g/L
Dry extract:	30.3 g/L

