

ClassicO

Fine Wines & Spirits

- est. 2002 -

Boroli Barolo



Varietal: 100 % Nebbiolo

Appellation: Barolo DOCG

Acidity: 5.32 g/l

Alcohol %: 14

Sugar: 0.48 g/l

Soil: The soil is clayey and calcareous, with a south and southwest exposure.

Tasting Notes: Youthful fruit character to this Barolo, with assertive red cherries poised in aromas of violets, as well as minty depth and a hint of licorice. Medium-bodied, it shows firm, dusty yet ripe tannins that turn a little stickier on the finish, supported by moderate acidity and flavorful finish.

Vinification: The vineyards are divided into **micro-parcels** based on the ripeness of the clusters. Separate harvests are conducted while always maintaining perfect uniformity of the grapes. This allows for the production of multiple **cuvées** for each parcel.

This separation is maintained throughout the vinification and aging process. In stainless steel tanks, the fermentation of all the micro-cuvées occurs first, followed by submerged cap maceration: the grape skins are kept submerged at about 40-50 cm, at a controlled temperature for a medium to long period, up to 30 days

Aging: **ter at least 18 months** of aging in wood, the different micro-cuvées are expertly blended. The wine is bottled, where it remains until the following year before being released to the market.

Food Pairing: Top pairings include truffle risotto, beef tenderloin, game meats, and pasta with porcini mushrooms or heavy ragu.

Accolades

2021 **92** pts J. Suckling

3908 E Broadway Rd Suite 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556

www.classicowines.com