



VIRNA BAROLO

DOCG 2011

VINEYARD:

Vine: Nebbiolo, under variety Lampia.
Grapes provenance: Barolo "cru" Merli in Novello,
San Giovanni in Monforte d'Alba, Sottocastello di Novello.
South-west facing with Guyot pruning (9.10 buds / vine)
N° Vines / hectare: 4,500 Yield / hectare: 50-60 q / Ha
Planting year: 1968

WINEMAKING:

Soft pressing of grapes, maceration with grape skins for around 6-9 days at a maximum temperature of 30°C. After the malolactic fermentation in spring the wine is decanted into oaken barrels from Slavonian with a capacity of 60-100 Hl in which the Barolo matures for 24-30 months.

After the clarification, the wine is bottled without filtration and stays in the bottles for one year before packaging and consignment. The best years became RISERVA after five years.

Alcoholic strength : 13.5-14% vol. Total acidity : 5,00-6.00 g/l.
Dry extract : 25,00-27,00 g/l. Residual Sugar : < 3 g/l

ORGANOLEPTIC CHARACTERISTICS, PRESERVATION:

With a ruby-red colour, the Barolo has a rich, elegant and subtle bouquet which gradually recalls the scents of violets, plums and cherries; the spices cinnamon, pepper and liquorice, as well as tobacco and white truffle. It has a dry and well-balanced flavour: thick at first with a dense and velvet consistency, then elegant, harmonic and in the end lingering. Bearing up well against ageing, the Barolo begins to open out around the fourth year and comes into its own around the eighth - ten year.

Little bottle, big flavour!
This product currently
available in 375ml only,
24 bottles per case.



SKU +406470 14%A/V 24 x 375ml GLS Non Listed

Wholesale: \$25.39 GLS Retail: \$29.49

*Prices subject to change without notice and do not include taxes.



BURROWS, LUONGO & ASSOCIATES

Purveyors of Fine Wines & Spirits

107 - 814 West 15th St. North Vancouver, BC V7P 1M6

T: 604-990-1735 F: 604-990-1703

Email: info@burrowsluongo.com www.burrowsluongo.com