

CASCINA BONGIOVANNI



BAROLO "RISERVA" D.O.C.G.



Grapes: 100% Nebbiolo

Alcohol content: 14,5% - 15%

Exposure: south-east.

Soil type: clay with a high silty percentage.

Training system: low Guyot

Plant density: 4000 - 4500 vines per hectare " old vines"

Harvest: mid to end of October

Maximum yield: 80 quintals per hectare, which are reduced to 50/60 quintals with thinning operation to select only the quality we seek.

Vinification: maceration with grape skins in stainless steel tanks at a controlled temperature for 15/20 days. During this period there is a very soft extraction accompanied by daily pumping over. After racking, malolactic fermentation takes place in steel tanks. Matured in 225-litre barriques for longer than the period specified in the specifications. Unfiltered and clarified.

Number of bottles produced: 3.000- also available in 1.5-litre magnum format.

Serving temperature: 16/18°

Tasting notes: This wine is made from a special selection of our oldest vines, vinified separately, which are projected to have longer ageing, guaranteeing particular longevity, specifically for the Riserva. Ruby colour with garnet reflections. Penetrating and enveloping bouquet with decisive hints of leather, tobacco and spices. Complex and explosive flavour on the palate.

This wine was first produced in 2020, with the 2013 vintage, for the 70th anniversary of the winery. The Nebbiolo grapes for Barolo come from the vineyard in Castiglione Falletto. It is a selection of the oldest 60/70 year old vines. With its complex and mature tannins, it goes very well with red meats, game and mature cheeses. This wine is only produced in exceptional vintages that have distinctive qualities.

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