



**TOP  
SELECTION**  
WINES & SPIRITS

ACHILLE BOROLI  
BARBERA d' ALBA  
2017



#### **Grape Varietals**

100% Barbera

#### **ABV**

14.5%

#### **Soil Type**

Clayey-Calcareous

#### **Vinification**

Bunches are destemmed, pressed by gravity, and vinified in stainless steel vats. Aged for 12 months in oak barrels.

#### **History**

Founded by a Piedmontese family of entrepreneurs in the 1990s who decided to turn their passion into their livelihood, the Boroli estate is now run by 2<sup>nd</sup> generation, Achille Boroli. The ten hectares of vines are spread across the three areas of Castiglione Falletto, Barolo and La Morra. Boroli's winemaking philosophy is that "a great wine is the result of a great vineyard and a great terroir." Tremendous efforts are taken in the vineyards, including carefully controlling densities, organic fertilisation, turfing and green harvesting. All of the production takes place in Boroli's new state of the art winery, Cascina La Brunella. The family also owns and operates a boutique hotel and a 1 star Michelin restaurant called La Locanda Del Pilone.

#### **Tasting Notes**

Ruby red colour. Dry with silky tannins. Suggested food pairings: pasta, risotto, red meat and cheese.