



**TOP  
SELECTION**  
WINES & SPIRITS

ACHILLE BOROLI

BAROLO BRUNELLA

2015



### Grape Varietals

Nebbiolo

### ABV

14%

### Soil Type

Clayey and calcareous, with a depth on the marl on 1m

### Average Age of Vines

6 to 35 years.

### Vinification

Crushing and destemming; fermentation in steel at controlled temperature for 10/15 days, successive skin submerged-cap maceration for 20/25 days and then racking; the malolactic fermentation occurs in small barrels in temperature-controlled rooms, then decanting and ageing in new small and second passage wooden barrels for not less than two years. Then bottling and refinement for no less than one year, often for 2 years..

### 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

A clear ruby red colour, with very light orange reflections. A net aroma in which liquorice stands out at first, immediately followed by a fruity scent; the aroma makes you scent it again and again to discover different and pleasant facets. The fruity aroma magnificently prevails after a few minutes in a glass. A very enveloping, fresh and harmonious taste, with a delicate and tasty presence of wood. A long lasting taste that invites to sip it slowly again and again.