



**TOP
SELECTION**
WINES & SPIRITS

ACHILLE BOROLI

BAROLO CEREQUIO

2013



Grape Varietals

Nebbiolo

ABV

14%

Soil Type

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

Average Age of Vines

32 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 2nd 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 Pilon.

Tasting Notes

Complex combination of strawberry and sour cherry notes, tobacco, cigar box, black pepper and dark chocolate, as well as truffle and wet autumnal leaves. An elegant and delicate wine with a beautifully balanced palate and lovely concentration and texture.