



2017 VIGNA ELENA BAROLO RISERVA DOCG

THE STORY

Elena is the daughter of co-owners, Valter Fissore and Nadia Cagno. The vineyard for this wine was planted when Elena was born, and is dedicated to her, as is the wine. The label is a drawing of a chick that Elena made for her mother and father when she was just three years old. (She is now the professional designer of all the winery's labels). This label has been the symbol of the wine ever since its creation many years ago. This Barolo Riserva is produced only in great vintages.

VINTAGE REPORT

In 2017, despite a hot and dry summer, there was enough soil water and rain in September to prevent vine stress. Temperature changes between day and night were ideal due to a drop in temperature in early September, especially at night. Our plots' exposure and careful vineyard practices allowed the grapes to ripen well without an early harvest. This resulted in dynamic and energetic wines with surprising freshness and smooth tannins.

VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo, Rosé sub-variety of Nebbiolo
Sources:	100% estate vineyard halfway up the Ravera hill
Area:	1 hectare (2.47 acres)
Exposure:	Southeast
Altitude:	380 meters (1,246 feet) above sea level
Soil Composition:	Limestone and clay, with the presence of sand
Vine Age:	30 years old
Vine Density:	5,000 vines/hectare (2,024 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest Date:	October

VINIFICATION

Vinification: 100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with submerged cap; 100% with indigenous yeast

Malolactic Fermentation:	100% in steel fermentors
Aging:	36 months barrel-aging in large (40 hl/1,057 gallons), used Slavonian oak, followed by 24 months in bottle
Alcohol:	15%
RS:	0.61 g/L
TA:	5.62 g/L

WINEMAKER NOTES

The Barolo Ravera Riserva Vigna Elena 2017 is an impressive wine with a unique and complex array of aromas including rose petals, ripe fruit, licorice, sweet spices, herbs, and incense. Despite the warm and dry 2017 season, this Barolo maintains its characteristic finesse and exhibits grace and freshness. It has a firm yet composed tannin, and moves with intensity and great energy.

