



2018 VIGNA ELENA BAROLO RAVERA RISERVA DOCG

WINERY

The Cugno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

WINE

To create this Barolo, we respectfully and meticulously follow the experience handed down to us by our grandparents: from the choice of the Nebbiolo clone (100% Rosè) to the cultivation system, lower yields due to the mention “Vigna”, use of native yeasts, ageing in large barrels — plus, of course, the Langhe microclimate. All these care and attention produce a wine worthy of its history and tradition, capable of raising the profile of Barolo denomination. The emotional and qualitative value is denoted by the label: a chick drawn by Elena for her parents Nadia and Valter when she was only three years old. Ever since then, this has been the symbol of the wine.

VINEYARDS

Planted in 1991, this vineyard was baptized with the name of Nadia Cugno and Valter Fissore’s daughter, born in the same year. It was planted with a Nebbiolo clone called Rosè, a grape that gives its wines a brilliant garnet color and intense floral aromas. Vigna Elena is about one hectare inside the Ravera cru, and its soil is calcareous-clay with southeast exposure, at 380 m above sea level.

VINTAGE NOTES

The 2018 was particularly rainy, especially during the first part of the growing season. The summer months were characterized by temperatures on average and the days before the harvest showed an excellent temperature range between day and night. Due to these climate conditions, the 2018 Barolos are incredibly elegant and characterized by charming aromas and refined tannins.

WINEMAKING

Fermented in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 30 days with submerged cap. Aged for 36 months in large Slavonian oak barrels and for 18 months in bottle.

TASTING NOTES

The 2018 Barolo Ravera Riserva Vigna Elena is an extremely charming wine, which does not lack in balance and vitality of the sip. Also in this vintage, the Barolo Ravera Riserva Vigna Elena gives us an ascending climax of lovely aromas: from ripe red fruit to rose petals and violets, then passing from incense to licorice and notes of medicinal herbs. The mouthfeel is supported by an excellent freshness and tannic texture, but well balanced. The persistence is remarkable, and it is one of the many factors contributing to make this wine particularly important.

VINEYARD

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| Region: | Piedmont |
| Appellation: | Barolo DOCG |
| Soil: | Calcareous-clay |
| Age/Exposure: | 33 years old Southeast exposure |
| Vine Density: | 4,000 vines/hectare (1,600 vines/acre) |
| Eco-Practices: | Sustainable |

WINEMAKING

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| Varietals: | 100% Nebbiolo |
| Aging: | In large Slavonian oak barrels for 36 months |

TECHNICAL DETAILS

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| Yeast: | Indigenous |
| Alcohol: | 14.5% |
| Residual Sugar: | 0.68 g/L |
| Total Acidity: | 5.70 g/L |