



## 2021 CASCINA NUOVA BAROLO DOCG

### WINERY

The Cogno 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

Barolo Cascina Nuova proves that even the youngest vineyards can produce an excellent Barolo, albeit easily accessible, more immediate and of wide appeal. Created for a public that wants to get to know the wine gradually before moving onto more complex examples, it might even be defined as a benchmark among Barolo wines. This is a wine that manages to reflect all the character of a major terroir.

### VINEYARDS

The vineyards for Barolo Cascina Nuova are spread over 3 hectares of land facing the homonymous farmhouse, the seat of the winery. The vineyards are planted with vines that are an average age of 22 years old at about 380 m above sea level, with south exposure.

### VINTAGE NOTES

The winter of 2021 brought mild temperatures leading to early vine bud break, along with abundant rain and moderate snow that provided crucial water reserves for the dry—though never excessively hot—summer ahead. Following this unexpected early spring, a sharp temperature drop

slowed the vines' growth. The season then featured notably windy conditions, particularly in May and June. Several factors contributed to this excellent vintage: no summer hail or spring frost occurred, and September brought ideal day-to-night temperature variations. Late summer rains proved essential for complete grape maturation. The 2021 harvest yielded optimal quality and quantity, producing wines with exceptional color, character, and structure—capable of expressing infinite nuances.

### WINEMAKING

Fermented in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 30 days with submerged cap. Aged for 24 months in large Slavonian oak barrels and for 6 months in bottle.

### TASTING NOTES

Though it remains the most approachable of Cogno's Barolos, the Barolo Cascina Nuova 2021 reveals itself in a sublime and captivating way—perhaps more so than ever before. The nose is seductive, offering intense and sweet notes of ripe, juicy berries, pomegranate, sweet spices, and balsamic hints. On the palate, it displays a beautiful acid-savory interplay, with dense yet pleasant and refined tannins. Full and balanced, it shows remarkable persistence, with lingering aromas that echo the nose.



### VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Calcareous-clay
Age/Exposure:	22 years old South exposure
Vine Density:	4,000 vines/hectare (1,600 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Nebbiolo
Aging:	In large Slavonian oak barrels for 24 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Residual Sugar:	0.93 g/L
Total Acidity:	5.35 g/L