



2019 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

2019 was characterized by regular climatic conditions and balanced growing season. At harvest time, Nebbiolo for Barolo had good sugar level and optimal polyphenolic framework. 2019 is considered a classic vintage, which favored the production of Barolos with good structure, tendentially robust but balanced by great finesse and acidity.

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 Barolo Ravera Riserva Vigna Elena 2019 is always stratified, complex and extremely refined, especially in this vintage. It immediately refers to sweet notes of red berry and citrus, accompanied by distinct floral aromas such as rose and lavender, sweet spices and balsamic hints. It is a wine that perfectly combines structure with the pleasantness of drinking; it has precise tannins, great freshness and a very long persistence.



VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Calcareous-clay
Age/Exposure:	34 years old Southeast 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 36 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Residual Sugar:	0.54 g/L
Total Acidity:	5.84 g/L