



## 2022 CASCINA NUOVA BAROLO DOCG

### WINERY

Azienda Agricola Cognito produces the principal wines of the Langhe in Novello, one of the eleven townships in which Barolo Docg production is allowed. In the footsteps of its founder Elvio Cognito, today Nadia Cognito and Valter Fissore run their winery in the heart of Ravera MGA, producing wines that are able to withstand time while maintaining their aromas and freshness intact.

### 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 23 years old at about 380 m above sea level, with south exposure.

### VINTAGE NOTES

We consider 2022 vintage as unique, both for unusual weather conditions, but particularly because of the excellent and unexpected results that we got. First, snow and rain proved to be the two great absentees for 2022 winter. The weather was characterized by a general lack of rainfall, partially mitigated by shy spring rainfall, that fell in the area in early May. Even summer was unusual, due to earliness, drought and with record-breaking temperatures. Regardless of the difficult season that kept us on the edge of our seats for several weeks, at the time of harvest, grapes were healthy and beautiful. This has resulted in wines endowed with great character, unexpected bright freshness, and harmony.

### 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

The 2022 Barolo Cascina Nuova opens with dark berry aromas, floral hints, and notes of white pepper and sweet spice. The palate is vibrant and savory, with velvety tannins, fresh energy, and refined structure. Approachable now, it will also reward cellaring.



### VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Calcareous-clay
Age/Exposure:	23 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:	0.73 g/L
Total Acidity:	5.52 g/L