



2020 CASCINA NUOVA BAROLO 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

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

VINTAGE NOTES

The key factor of the 2020 season was the optimal climate, which allowed grapes to develop gradually and steadily and to reach a truly perfect ripeness. The direct consequence of such an excellent season was the production of particularly expressive and complex Barolos, with perfumed bouquet,

incredible freshness, and a fine and well-integrated tannic texture. The 2020 Barolos possess all the qualities for being considered great wines, true ambassadors of Ravera MGA.

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 2020 Barolo Cascina Nuova, despite being produced from the youngest vines of MGA Ravera, manages to masterfully combine complexity and pleasantness of drink, thanks to elegant hints and a vibrant sip full of energy. At the olfactory level it has herbaceous and floral notes that recall violet, red fruit, and spicy hints. The savory attack then leaves room for a lot of freshness, measured and velvety tannins and a good persistence.

VINEYARD

Region:	Piedmont
Appellation:	Barolo DOCG
Soil:	Calcareous-clay
Age/Exposure:	21 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:	0.49 g/L
Total Acidity:	5.59 g/L