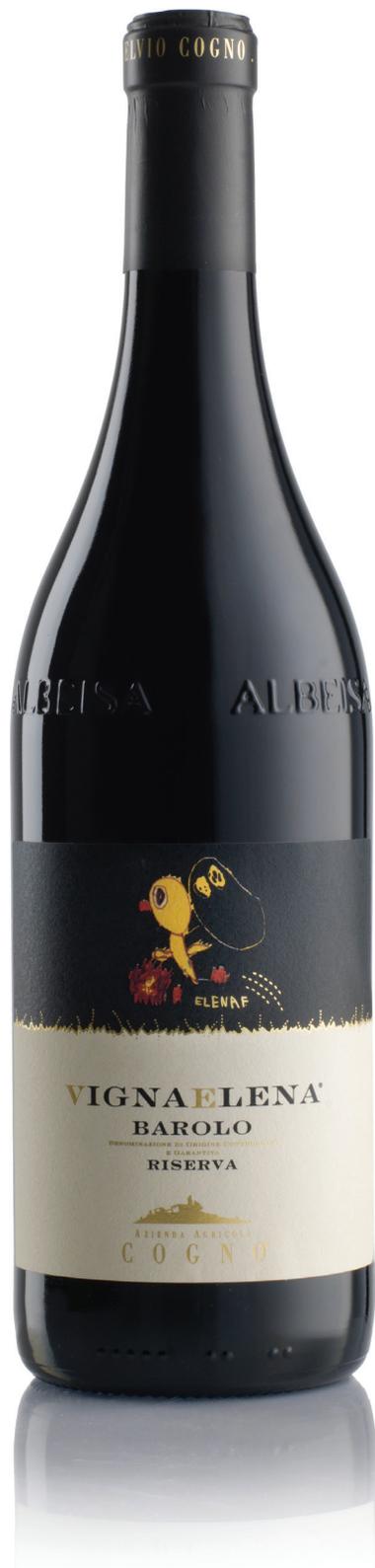




AZIENDA AGRICOLA
C O G N O®

Elvio Cogno



Vigna Elena 2007 Barolo Riserva DOCG

The Story:

Elena is the daughter of co-owners, Valter Fissore and Nadia Cogno. The vineyard for this wine was planted 23 years ago, when Elena was born, and is dedicated to her, as is the wine. The label is a drawing of a chick that Elena made for her mother and father when she was just three years old. (She is now the professional designer of all the winery's labels.) This label has been the symbol of the wine ever since its creation 20 years ago. This Barolo Riserva is produced only in great vintages, and the 2007 now has very limited availability.

2007 Vintage Notes:

A very mild winter with warm temperatures, very little rain and a total absence of snow. Spring was warm but very windy, and after a cool June, July brought no precipitation. August was hot but still with a great deal of wind. Overall temperatures were lower than average. Fresh autumn weather, cool and dry, followed the pattern for the year; harvest was slightly earlier than normal for this vineyard.

Vineyards:

Varietal: 100% Nebbiolo da Barolo, Rosé sub-variety of Nebbiolo
Source: 100% estate vineyard halfway up the Ravera hill
Area: One hectare (2.471 acres)
Exposure: Southeast
Altitude: 380 meters (1,246 feet) above sea level
Soil composition: limestone and clay, with the presence of sand
Vine age: 23 years old
Vine density: 4,000 vines per hectare
Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest: October 14 -16

Vinification:

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump-overs, post-fermentation maceration for 30 days with submerged cap; skin contact for 40 - 45 days with fermentation and afterwards, with post-fermentation maceration submerged cap; 100% with indigenous yeast
Malolactic fermentation: 100% in steel fermenters
Aging: 36 months barrel aging in large (25 - 30 hectoliter), used Slavonian oak, followed by 24 months in bottle
Bottled without filtration
Alcohol: 14.5%
Aging potential: 30 years or more

Tasting Notes:

Brilliant garnet-red color, with aromas of rose, fine tobacco and mint, plus a slight whiff of licorice. On the palate, it is full-flavored, full-bodied and warm, with suggestions of fresh spices and red fruit. Thanks to 36-months of aging in large barrels, the tannins are particularly expressive. The fruit makes a strong comeback in the finish. Serving temperature: 18°C (64.4°F).