



## Vigna Elena 2009 Barolo Riserva DOCG

### The Story:

Elena is the daughter of co-owners, Valter Fissore and Nadia Cogno. The vineyard for this wine was planted 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 many years ago. This Barolo Riserva is produced only in great vintages.

### 2009 Vintage Notes:

A snowy winter but not too cold, followed by a warm, rainy through the beginning of May. Summer was hot, occasionally with above-average temperatures. Autumn was dry and slightly warmer than normal, leading to a slightly earlier-than-normal harvest.

### Vineyards:

Varietal: 100% Nebbiolo da Barolo, Rosé sub-variety of Nebbiolo  
Source: 100% estate vineyard halfway up the Ravera hill  
Area: 1 hectare (2.47 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/hectare (1,619 vines/acre)  
Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)  
Harvest: October 13-14

### 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 fermentors  
Aging: 36 months barrel-aging in large (40 hl/1,057 gallons), used Slavonian oak, followed by 24 months in bottle  
Bottled without filtration  
Cases produced: 500 (6/750ml); 150 (1/1.5L)  
Cases imported: 150 (6/750ml); 24 (1/1.5L)  
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 F).