



## Cascina Nuova 2011 Barolo DOCG

### The Story:

Cascina Nuova is the historical name of the Elvio Cagno estate and of the area where it is located within the Ravera cru.

### 2011 Vintage Notes:

Winter was cold with frequent snowfall, followed by a wet, cool spring, especially in the month of March. Temperatures from May to August were above-average – often exceeding 30 C (86 F) – but returned to normal in September. The grapes on the most exposed parts of the hill matured very differently than the grapes on the less-exposed parts of the hill.

### Vineyards:

Varietal: 100% Nebbiolo da Barolo

Source: 100% estate vineyards in the mid-hill region of Ravera; village of Novello

Area: 2.5 hectares (6.18 acres)

Exposure: South and southeast

Altitude: 380 meters (1,246 feet) above sea level

Soil composition: Limestone and clay

Vine age: Younger vines at a maximum of 10 years old

Vine density: 4,000 vines/hectare (1,618 vines/acre)

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: September 24-29

### Vinification:

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 20 days with submerged cap; skin contact for 40-45 days, with fermentation and afterwards, with the post-fermentation maceration submerged cap; 100% with indigenous yeast

Malolactic fermentation: 100% in steel fermentors

Aging: 2 years in large oak barrels, followed by 1 year in bottle

Bottled without filtration

Cases produced: 1,250 (12/750ml)

Cases imported: 450

Alcohol: 14.5%

Aging potential: 20-25 years

### Tasting Notes:

Produced from younger vines to satisfy the curiosity of consumers wanting a more immediate understanding of Barolo, this wine might be defined as a lesson in Barolo. The wine is bright garnet red in color with orange tints. Pleasing and easily accessible, it offers scents of flowers and light, delicate spices. The bouquet is agreeably rounded, with just the right balance between pleasantness and elegance. The finish is very harmonious, with long, minerally aromatics lingering on the palate. Serve with hearty meat dishes such as braised and roast beef, game, mature cheeses or even – why not? – from first course to last. Serving temperature: 19 C (66 F).