



2012 CASCINA NUOVA BAROLO DOCG

THE STORY

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

2012 VINTAGE NOTES

To better understand the 2012 vintage, it is necessary to consider the weather trend during November and December 2011, when the temperatures were above average (around 15-16°C) and the climate was overall very dry. January was similar; but February was snowy and very cold, dropping to -15°C, the coldest temperature in the last 15 years. The springtime was temperate and rainy, especially in April and June, the flowering season, which caused later fruit set and lower density. The summer was very warm, with temperatures peaking at 38°C; but vegetative development was nonetheless regular thanks to the water reserve in the undergrowth.

VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo
Sources:	100% estate vineyards located in the mid-hill region; Novello village; Ravera area
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:	October

VINIFICATION

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump overs, postfermentation 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%

TASTING NOTES

Barolo Cascina Nuova 2012 is another approachable wine with good balance. Garnet red in color with orange hues, the bouquet offers fruity aromas, particularly cherry and peach, and spicy notes. On the palate it is full-bodied and harmonious with a soft elegance and a long finish. Its mineral notes link a traditional Barolo with the elegance and immediacy of younger vineyards.