



2013 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.

2013 VINTAGE NOTES

The start of the spring was slow and characterized by low temperatures. Both April and May featured plenty of rainfall, with conditions prime for risks of fungi infections. In June and July, the weather turned favorably dry and sunny, producing very good and even flowering, followed by a generous fruit set. Despite the good weather in August and September, there was delay from the springtime that lasted to the harvest. All in all, the hot and dry days accompanied by the very cool nights created the perfect conditions for a very good phenolic ripening, especially on the Nebbiolo grape.

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)

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% wild 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%

TASTING NOTES

The color is garnet red with orange hues while the nose is very intense with fruity aromas of wild strawberry and black cherry, accompanied by sweet, spicy notes. On the palate, it is full-bodied with deep and refined tannins. The wine is warm and balanced with bright acidity creating a very soft and elegant finish. The wine is exceedingly approachable.