



2015 VIGNA ELENA 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.

2015 VINTAGE NOTES

After a very snowy winter, the spring started early and the vegetative cycle was definitively earlier than 2014. After the berries set (mid May) we had some rainfall, then a long period of no rain all the way to the end of July. August was characterized by slightly lower temperature that slowed down the ripening. Even though the summer was very hot and dry, in the Ravera cru we did not face any stress on the vines, in fact the abundant snowfall in the prior winter provided enough moisture for the whole ripening cycle. Harvest was earlier than in the previous few years.



VINEYARDS

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| Varietal Composition: | 100% Nebbiolo da Barolo, Rosé sub-variety of Nebbiolo |
| Sources: | 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: | 30 years old |
| Vine Density: | 5,000 vines/hectare (2,024 vines/acre) |
| Cultivation: | Vertical trellising, Guyot pruning, 100% organic (not yet certified) |
| Harvest Date: | October |

VINIFICATION

Vinification: 100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with 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

Alcohol: 14.50%

RS: 0.41 g/L **TA:** 5.83 g/L

WINEMAKER NOTES, VALTER FISSORE

The quality of 2015 vintage was excellent, especially for Nebbiolo grapes that reached the right level of ripeness, allowing the development of high quality tannins. The 2015 Barolo Ravera Riserva Vigna Elena is particularly complex and offers beautiful aromas of rose petals, sweet and ripen red fruit, spices and balsamic scents. It is a full-bodied and refined wine, with a long finish; on the palate, well-integrated tannins and freshness find the right balance, giving depth and complexity.

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