



2015 CASCINA NUOVA 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.

2015 VINTAGE NOTES

A cold and snowy winter welcomed a warm and dry spring, which allowed an even budding. Summer saw warm days with some rainfall followed by a very dry end of the season. The beginning of fall was dry and cool creating optimal conditions for the phenolic ripening for the Nebbiolo grapes. The warm and dry weather during harvest ensured the grapes were evenly ripe and perfectly healthy.



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% with indigenous yeast

Malolactic Fermentation: 100% in steel fermentors

Aging: 2 years in large oak barrels, followed by 6 months in bottle
Bottled without filtration

Cases Produced: 1,917 (12/750ml) **Cases Imported:** 500 (12/750ml)

Alcohol: 14.50% **pH:** 3.48

RS: 0.50 g/L **TA:** 5.91 g/L

TASTING NOTES

A wine made to satisfy the curiosity of consumers who are keen to have a more immediate understanding of Barolo. This wine is a bright garnet red in color with orange tints. Pleasing and immediate; it offers scents of flowers and light, delicate spices. The bouquet is agreeably rounded, with just the right balance between pleasantness and elegance. The aftertaste is very harmonious with a long, mineral, aromatic finish. Serve with hearty meat dishes such as braised and roast beef, game, aged cheeses, or even—why not? — from first course to last.