



2016 CASCINA NUOVA BAROLO DOCG

THE STORY

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

2016 VINTAGE NOTES

The 2016 vintage was certainly one of the longest-lasting in recent years. After mild temperatures in January and February, we had a temperature drop in March accompanied by plenty of rain. The "late" temperature drop slowed down the vegetative cycle. Spring began with a considerable amount of rain with average temperatures. This vegetative delay continued until the end of the summer, which also began slowly but extended until the end of September. The picking of the Nebbiolo followed the classic order: first Barbaresco and Nebbiolo d'Alba, then Barolo. Full ripening was achieved in all cases with no technological or phenological problems. The late development seen in the early part of the year was made up for during the months of August and September. In particular, the second half of September was crucial for the components that determine the structure of the wines, especially the accumulation of phenolic substances.



VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo
Sources:	100% estate vineyards located in the mid-hill region; Novello village; Ravera area
Area:	1.5 hectares (3.71 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:	In stainless-steel, temperature controlled, automatic pump-over; 100% 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:	600 (12/750ml)
Alcohol:	14.50%	pH:	3.48
RS:	0.50 g/L	TA:	5.91 g/L

WINEMAKER NOTES, VALTER FISSORE

"Sweet blue berries, wild flowers, spring herbs and orange zests are some of the flavors that emerge from the 2016 Barolo Cascina Nuova. These aromas and flavors enrich a silky texture that creates an immediate and appealing Barolo, with sweet tannins, firm elegance and outstanding class."