



2017 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.

2017 VINTAGE NOTES

2017 is to be considered a very good vintage. Despite being characterized by hot and dry summer months, water reserves in the soil and September rain saved the vines from being stressed by water shortage. These factors, together with the excellent exposure of our plots and the scrupulous practices adopted in the vineyard during the growing season, allowed the grapes to fully ripen, avoiding to anticipate the harvest date too much. The 2017 wines are incredibly pleasant to drink: they are rich in crunchy red fruit, with an energetic mouthfeel, dominated by freshness and elegant tannins.



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)
Harvest Dates:	October

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:	15%	pH:	3.48
RS:	.56 g/L	TA:	5.71 g/L

TASTING NOTES

The grapes used for producing the 2017 Barolo Cascina Nuova comes from the youngest Nebbiolo vines located in our Ravera vineyard. Out of all our Barolo wines, it is the most accessible one, even if we don't like to consider it an entry level Barolo. It has a strong personality due to its great finesse and depth of fruit. The 2017 vintage smells of red fruit and sweet spices, complemented by a refreshing blood orange note. On the palate, it shows a lively acidity and is perfectly balanced thanks to the silky and wraparound texture of its tannins.