



"Le Vigne" Barolo 2006

This can be described as a traditional Barolo, as it observes the custom of blending wines obtained from different vineyards. It is the product of the synergic union of four winegrowing areas which are very different in terms of altitude, soil and exposure: this forms its strong point, it's uniqueness. Every single wine reaches its peak in the bottle, after the perfect merger created by the blend, which is never the same from one year to the next. Grape variety: 100% Nebbiolo.

THE VINEYARDS

BAROLO

VIGNANE (2 land parcels)
Exposure: West
Altitude: 250 m above sea level
Average age: 20 years
Soil: calcareous clay.

NOVELLO

MERLI
Exposure: West-South/West
Altitude: 400 m above sea level
Average age: 25 years
Soil: calcareous marl, mixed consistency

MONFORTE D'ALBA

CONTERNI
Exposure: South
Altitude: 450 m above sea level
Average age: 45 years
Soil: calcareous marl, mixed consistency
CERETTA
Exposure: South-South/East
Altitude: 250 m above sea level
Average age: 15 years
Soil: calcareous marl, with a sandy tendency, quite shallow.

THE HARVEST

The alternation of hot and cold periods characterised 2006, during the whole vegetative cycle.

Summery heatwaves in May and June, with a peak of 38°C in July, led us to assume that the year would be similar to 2003; fortunately things changed from August onwards.

August 2006 was the coldest of the last 5 years, with marked differences between day and night temperatures and, thankfully, some rainfall. Rain at the very beginning of September risked jeopardising the health of the grape harvest, but then the weather improved. Despite occasional excesses - the climate situation was never a major difficulty for the vines and allowed the crop to ripen superbly, with a balanced and complete accumulation of all components.

VINIFICATION

Each vineyard was vinified separately.

MACERATION: soft, lasting 7/12 days in steel.

ALCOHOLIC FERMENTATION: 28 days in steel.

MALOLACTIC FERMENTATION: until the end of December 2006, in French oak barrels with a capacity of 500 litres.

BLENDED: during summer 2008, once the potential of every single batch of wine was certain.

MATURING: 26 months, in the same barrels where malolactic fermentation took place, followed by 18 months in the bottle.

TASTING NOTES - JANUARY 2016

Our Barolo Le Vigne® 2006 was officially released in September of 2010, at which time this infant of a wine was already swinging its crib with tenacity - so typical of a young Barolo wine - already climbing, already collecting recognition and appreciative reviews from experienced palates. Today, time has brought this wine such poise that we can only be proud. The last six years of bottle age in our cellar specifically dedicated to the "SIBI ET PAUCIS®" project has helped make this wine appreciated, better understood and highly sought-after. The 2006 vintage gave us wines of structure and soul, and this wine continues to blossom and flourish, expressing some of the characters that manifest themselves in the aromatic complexity, such as red flowers and small black berries that simultaneously emerge from the glass, supported by harmonious tannins and fresh acidity on the palate, which indicates the potential for long aging. Currently our Le Vigne® is slightly ahead in its evolution in relation to its relative the Barolo Cannubi Boschis, showing all the class of a vintage of greatest quality. It is an exemplary wine. Drink 2020-2040.

BOTTLING

The following were bottled in January 2009:
16,000 bottles
700 magnums
90 double magnums.

ANALYTICAL PARAMETERS

■ Alcohol content: 14.40 % vol.

WA: 96 IWC: 92 - 94+ WS: 92