

Barolo Vigna Elena DOCG

The elegance of Elvio Cogno

Produced only in great vintage years

Area: 1 hectare

Grape varieties: rosé, a subvariety of nebbiolo

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 380 m above sea level

Harvest period: October

Average No. bottles produced: 5,000

Vinification: in stainless steel, temperature-controlled, automatic pump-over, post-fermentation maceration for 30 days with submerged cap

Ageing: 36 months in large 40hl Slavonian oak barrels

Lysis: 60 days

Bottle ageing: 12 months

Sensory profile

Full, brilliant garnet-red in colour it has clean-cut perfumes with notes of rose, fine tobacco and mint, plus a slight whiff of liquorice. On the palate it is full-flavoured, full-bodied and warm with suggestions of fresh spices and red fruit. Thanks to 36 months' ageing in large barrels, the tannins are particularly expressive. The fruit makes a strong comeback in the aftertaste.

Serving suggestion: goes well with pasta dishes with game sauces, roast and braised red meat, wild boar stew, mature and blue cheeses.

Serving temperature: 18°C.

Notes

strictly for Barolo purists, that has makes no concessions to market demand or taste trends. To create this honest Barolo, we respectfully and meticulously follow the experience handed down to us by our grandparents: from the choice of the nebbiolo clone (for many years now, 100% rosé) to the cultivation system, yield, use of native yeasts, ageing in large barrels — plus, of course, the Langhe microclimate in bumper harvests. All this care and attention produce a wine worthy of its history and tradition, capable of raising the profile of the Barolo denomination.

The excellence of Barolo Vigna Elena is attested to by the label: a chick drawn by Elena for her mother Nadia and her father Valter when she was only three years old. Ever since then this has been the symbol of the wine.

