

BAROLO DOCG RAVERA RISERVA “VIGNA ELENA”



The elegance of Elvio Cogno Produced only in exceptional vintages

Area: 1 hectare

Grape variety: 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

Bottles produced: 5,000

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

Ageing: 36 months in large 50hl Slavonian oak barrels

Lysis: 60 days

Bottle ageing: 24 months

Sensory profile

Full, brilliant garnet-red in color, it has clean-cut perfumes with notes of rose petal, sweet spices such as cinnamon and nutmeg, fine tobacco, mint, plus a slight whiff of licorice. On the palate it is full-flavored, full-bodied and eloping with suggestions of fresh spices and red fruits. Thanks to the 36 months ageing in large barrels, the tannins are particularly expressive and silky. The fruit makes a strong comeback in the long, sapid aftertaste.

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

Serving temperature: 16-18°C.

Notes

Strictly for Barolo purists, it is a wine that has made no concessions to market demands 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 (100% Rosé) to the cultivation system, lower yields due to the mention “Vigna”, use of native yeasts, ageing in large barrels — plus, of course, the Langhe microclimate. All these care and attention produce a wine worthy of its history and tradition, capable of raising the profile of Barolo denomination. The emotional and qualitative value is denoted by the label: a chick drawn by Elena for her parents Nadia and Valter when she was only three years old. Ever since then, this has been the symbol of the wine.