



AZIENDA AGRICOLA

COGNO®



Barolo DOCG Riserva Ravera “Vigna Elena”

The elegance of Elvio Cogno

Produced only during great vintages

Area: 1 hectare

Grape variety: rosé, a sub-variety of nebbiolo

Density: 4,000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 380 m above sea level

Harvest period: October

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

Aging: 36 months in large 40hl Slavonian oak barrels

Lysis: 60 days

Bottle aging: 24 months

Sensory profile

Full, brilliant garnet-red in color with clean-cut aromas of rose, fine tobacco, and mint, plus a slight whiff of licorice. On the palate it is full-flavored, full-bodied, and warm with suggestions of fresh spices and red fruit. After 36 months of aging 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, roasted and braised red meat, wild boar stew, mature and blue cheeses.

Serving temperature: 18°C.

Notes

Vigna Elena is a wine for Barolo purists, uncompromising in its style and character and disregarding of taste trends and market demands. To create this honest Barolo, we respectfully and meticulously follow the experience our grandparents handed down to us.

We use the same nebbiolo clone (100% Rosè for many years now), cultivation system and yield, use of native yeasts, and aging in large barrels. These practices, in addition to the unique microclimate of the Langhe, combine to create a wine worthy of its history and tradition, capable of raising the profile of the Barolo appellation.

The label of Vigna Elena attests to its excellence: a chick drawn by Elena for her mother Nadia and her father Valter when she was three years old. Ever since then, it has been the symbol of the wine.