

Elvio Cagno



Cascina Nuova 2010 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.

2010 Vintage Notes:

Winter was very snowy, followed by heavy rains in February and March. Hot and dry weather from April to June continued during a hot summer, but not excessively so, particularly at the end of August, when many storms kept the temperature below average. After the rains in early September, the harvest took place in warm, dry weather.

Vineyards:

Varietal: 100% Nebbiolo da Barolo

Source: 100% estate vineyards in the mid-hill region of Ravera, village of Novello

Area: 1.5 hectares (3.71 acres)

Exposure: South and southeast, excellent exposure

Altitude: 380 meters (1,246 feet) above sea level

Soil composition: limestone and clay

Vine age: Younger vines with a maximum of 10 years

Vine density: 4,000 vines per hectare

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: October 5 - 8

Vinification:

Fermentation: 100% in stainless steel, temperature-controlled, with automatic pump-overs, post-fermentation maceration for 20 days with submerged cap; skin contact for 40 - 45 days, with fermentation and afterwards, with the post-fermentation maceration submerged cap; 100% with indigenous yeast

Malolactic fermentation: 100% in steel fermenters

Aging: Two years barrel aging in large, used Slavonian oak, followed by one year in bottle

Bottled without filtration

Alcohol: 14.5%

Aging potential: 20 - 25 years

Tasting Notes:

Produced from younger vines to satisfy the curiosity of consumers wanting a more immediate understanding of Barolo, this wine might be defined as a lesson in Barolo. The wine is bright garnet red in color with orange tints. Pleasing and easily accessible, it offers scents of flowers and light, delicate spices. The bouquet is agreeably rounded, with just the right balance between pleasantness and elegance. The finish is very harmonious, with long, minerally aromatics lingering on the palate. Serve with hearty meat dishes such as braised and roast beef, game, mature cheeses, or even – why not? – from first course to last. Serving temperature: 19°C (66.2°F).