



2014 VIGNA ELENA BAROLO RISERVA DOCG

THE STORY

Elena is the daughter of co-owners, Valter Fissore and Nadia Cogno. The vineyard for this wine was planted when Elena was born, and is dedicated to her, as is the wine. The label is a drawing of a chick that Elena made for her mother and father when she was just three years old. (She is now the professional designer of all the winery's labels). This label has been the symbol of the wine ever since its creation many years ago. This Barolo Riserva is produced only in great vintages.

2014 VINTAGE NOTES

2014 was definitely one of the most difficult vintages to manage in the vineyards. The winter was not particularly cold and snowy and it was followed by an early and warm spring with remarkable differences in temperature between the different areas. The beginning of the summer was warm, not very hot, but the most important factor was the rainfall; it was above normal, not in terms of days, but in terms of intensity. This wet condition along with the warm temperature created perfect conditions for repetitive fungal infections. In order to avoid serious damage, we had to manage the vineyards more intensely and efficiently than usual. Furthermore, we had to make severe decisions, such as thinning the crop heavily and sorting the grapes with extreme precision, with a very low production as a result. In September the weather turned into sunny and clear days with cool mornings. These great conditions helped the Nebbiolo Grapes to achieve the perfect phenolic maturation.



VINEYARDS

Varietal Composition:	100% Nebbiolo da Barolo, Rosé sub-variety of Nebbiolo
Sources:	100% estate vineyard halfway up the Ravera hill
Area:	1 hectare (2.47 acres)
Exposure:	Southeast
Altitude:	380 meters (1,246 feet) above sea level
Soil Composition:	Limestone and clay, with the presence of sand
Vine Age:	26 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest Date:	October

VINIFICATION

Vinification: 100% in stainless steel, temperature-controlled, with automatic pump overs, post-fermentation maceration for 30 days with submerged cap; 100% with indigenous yeast

Malolactic Fermentation: 100% in steel fermentors

Aging: 36 months barrel-aging in large (40 hl/1,057 gallons), used Slavonian oak, followed by 24 months in bottle

Cases Produced: 817 (6/750ml) **Cases Imported:** 140 (6/750ml)

Alcohol: 14.50% **pH:** 3.52

RS: 0.60 g/L **TA:** 6.31 g/L

WINEMAKER NOTES, VALTER FISSORE

"The 2014 Barolo Riserva Vigna Elena is medium-bodied and impressively balanced. The bouquet offers rose petal, white pepper, balsam herb, dry flowers and a hint of sweet tobacco. The mouthfeel is refreshing and determined, with a sense of austerity that culminates in an ethereal aftertaste. It is a Barolo filled with absolute class, lifted by a subtle texture of gracious tannins."

WILSON DANIELS 
SINCE 1973

Imported by Wilson Daniels | Napa, California | wilsondaniels.com