



BAROLO BOROLI



Mähler-Besse

IN HOC SIGNO VINCES
FONDÉ EN 1892



BAROLO

The vineyards of Nebbiolo for Barolo owned by the business are located in the territory of 3 classic towns: Castiglione Falletto (Cascina La Brunella), Barolo (Borgata Cerequio) and La Morra (Cascina Sorello). All processes of Barolo production and refinement take place in the wine-making and ageing wineries at Cascina La Brunella, in the town of Castiglione Falletto, the heart of Barolo, in a very scenic hilly position at a height of 318 metres above sea level.

The area hosts the most famous historic Barolo crus and the almost 10 hectares of land surrounding the farmhouse are Nebbiolo and Chardonnay vineyards.

As an integration of the historic Cascina La Brunella, a new winery was opened in 2006, with very peculiar characteristics that perfectly combine tradition and modern building technologies, in full respect of nature and the landscape.

CRUS THE SOUL OF OUR BAROLO

It has been proven that the Langhe had been inhabited since the sixth Century BC by Celtic-Ligurians, who already grew vines. In particular, a certain area of the Langhe (Castiglione Falletto, Barolo, La Morra, ...) has been always recognized for the quality of its wines. The diversity of the terroir, the exposure and the climate allows Baroli to produce wines with very diversified and interesting personalities and characteristics.

The company's crus are: Brunella (Baroli's monopoly), Villero, Cerequio and Serradenari. The vineyards are between 10 and 40 years old; the cultivation method is guyot, with a density of approximately 4,500 vine stocks per hectare. The terroir varies from area to area and the height ranges between 300 and 450 metres above sea level.

VIA
VITTORIO EMANUELE



The Borolis are a Piedmontese Family who have been in business in the region – first in textiles, then editorial, and now in winegrowing – since 1831. In the 1990's, Silvano ed Elena Boroli felt the need to extend their interest and endeavors. They wanted something that would bring them closer to nature and away from the demands of the contemporary business world.

As Piedmontese, the choice was almost an obligation: making wine in Langa. A passion transformed into work. What could be better ? Wine production isn't the easiest work it's consuming, subject to nature, and success can't always be predicted. But it's exactly for these reasons that success in this area can give great satisfaction.

In 2000 Achille, the third of the four Boroli children, entered the family wine business, followed in 2019 by his brother Carlo. The culture of wine, includes many things besides the wine itself. In the Boroli's case, quality is always the common denominator, in their role as wine producers as well as the product itself.

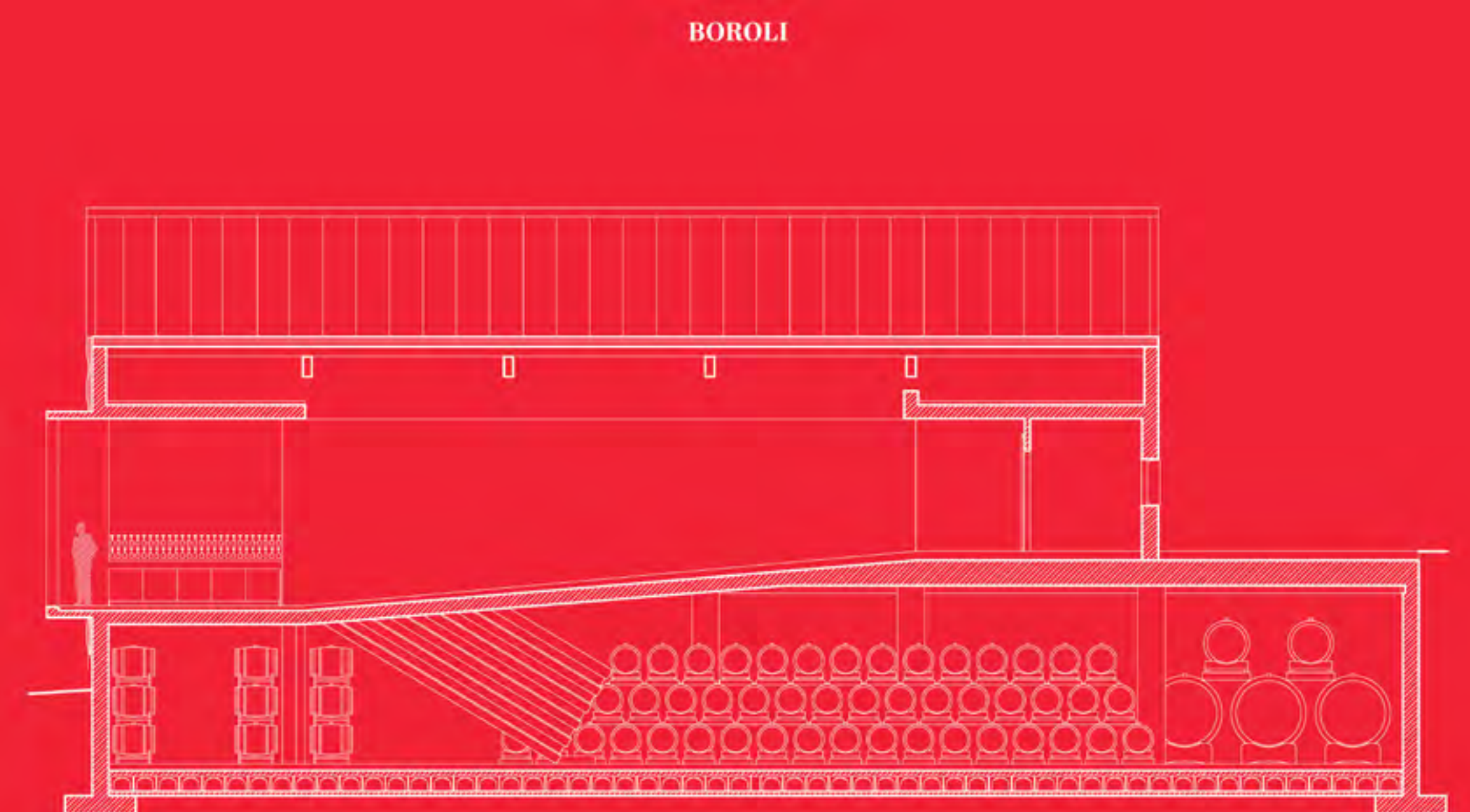




The new winery, designed by Guido Boroli (architect, the second of the 4 brothers), of over 1,000 m², consists of three distinct areas: the basement, the ground floor and the tasting room. The basement is used for wine ageing and refinement, while the ground floor is used for product processing. The tasting room features large windows that allow guests to enjoy a unique landscape in the heart of the Barolo valley, among the small villages of La Morra, Barolo, Castiglione Falletto and Serralunga.

First case in the world (later largely imitated), the above ground outside walls are faced with solid oak wood from used and unusable barriques. Two interesting results have been obtained from an aesthetic point of view: the memory of the Barolo production cycle (the essentiality of the use of oak) and a strong camouflage with the terroir, with no visual impact. But there is also a very important technical function: the facing gives excellent natural thermal insulation.

The design has been published in major architecture and design magazines as one of the best combinations between tradition and innovation.



BAROLO DOCG



Vine : 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is East, West and South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000/hectare and an age ranging from 6 to 35 years.

Wine-making : in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small and large wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description : a clear ruby red colour, with light orange reflections; a rather intense and classic aroma, with a slight scent of wood and presence of wild berries. A lovely and harmonious taste with scents of liquorice and sweet tannins.

BAROLO DOCG CEREQUIO



Cerequio extends over two virtually opposing slopes which, together, create an easy recognizable ridge. Of the two sides, the one which faces Case Nere is better exposed. An MGA of truly superior level. Only 5 producer bottle a Barolo Cerequio. Boroli vineyard is between Angelo Gaja and Roberto Voerzio. Barolo Cerequio wine is called from the old man of the place as “The Real Barolo”, and that call the Cerequio vineyard as “Riviera delle Langhe”. Boroli Cerequio is located in Barolo municipality.

Total surface of Barolo Cerequio : 23.63 hectares

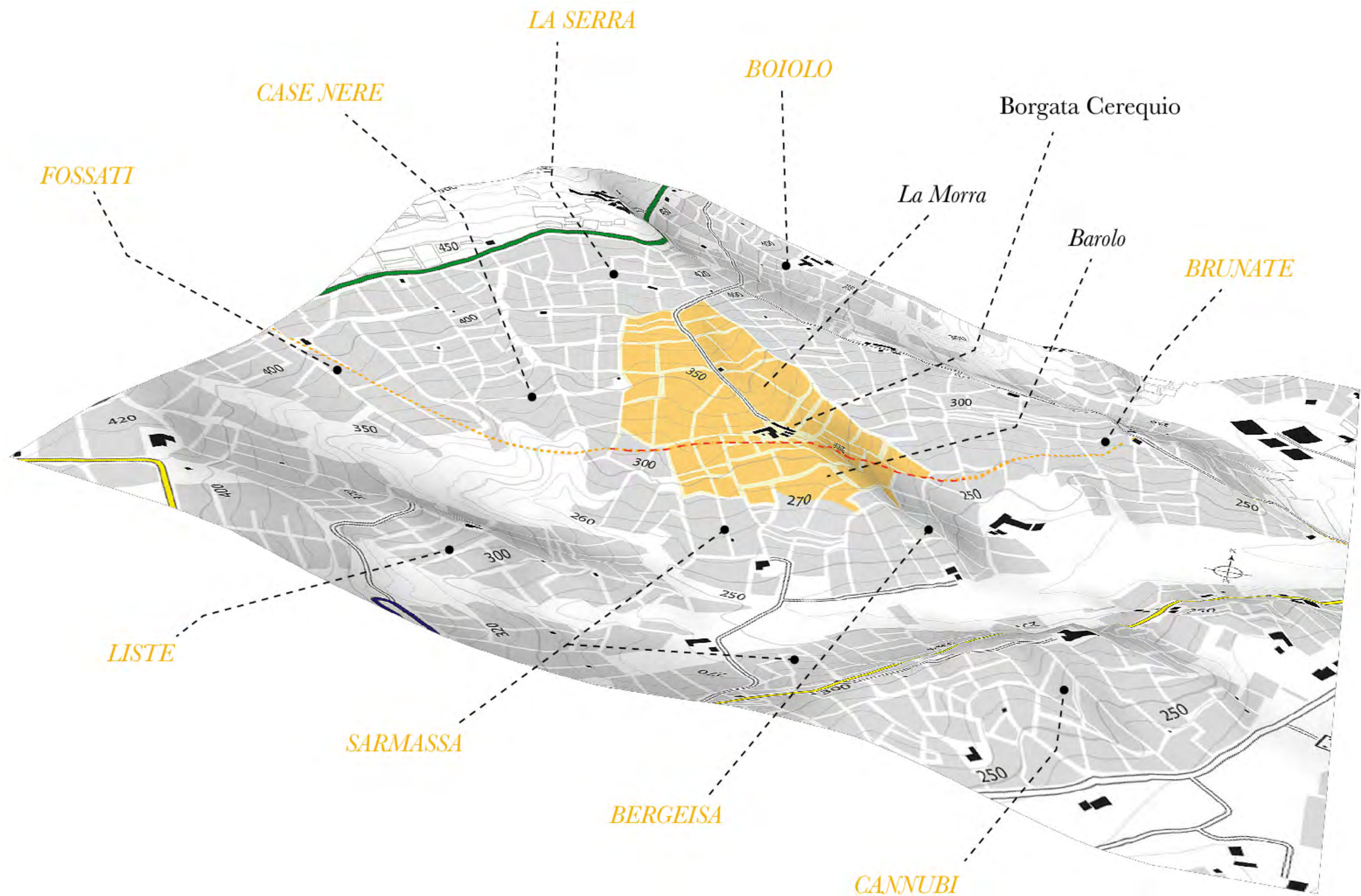
Total surface property of Boroli Cerequio : 1.30 hectares

Age of the vines : 32 years old

Vine : 100% nebbiolo .The vineyards are in the territory of Barolo. The exposure is East, South-East; the soil is clayey and calcareous, with sand veins and presence of rocks in a depth of 1 – 1.5 metres. The density of vines is of 4500/hectare and the average age is approximately 30 years.

Wine-making : in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, successive skin submerged-cap maceration for 20-25 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description : A clear ruby red colour; an immediately intense and fruity aroma with scents of flowers such as camomile, very delicate and interesting. A very elegant and harmonious taste, in which the wood scent never disturbs. There are also pleasant flowery scents; long lasting and tasty, it is always interesting to be sipped.



BAROLO DOCG VILLERO



Villero is unquestionably the vineyard of Castiglione Falletto which is the most important for the size and for the quality. It is one of the most homogeneous in terms of its exposure. More significant, therefore, is the altitude of the various parcels: the upper middle parts are the most favorably positioned.

Barolo Villero is a rare case of “parker 100 point” for Italian wines

Total surface of Barolo Villero : 22,07 hectares

Total surface property of Boroli Villero : 0,77 hectares

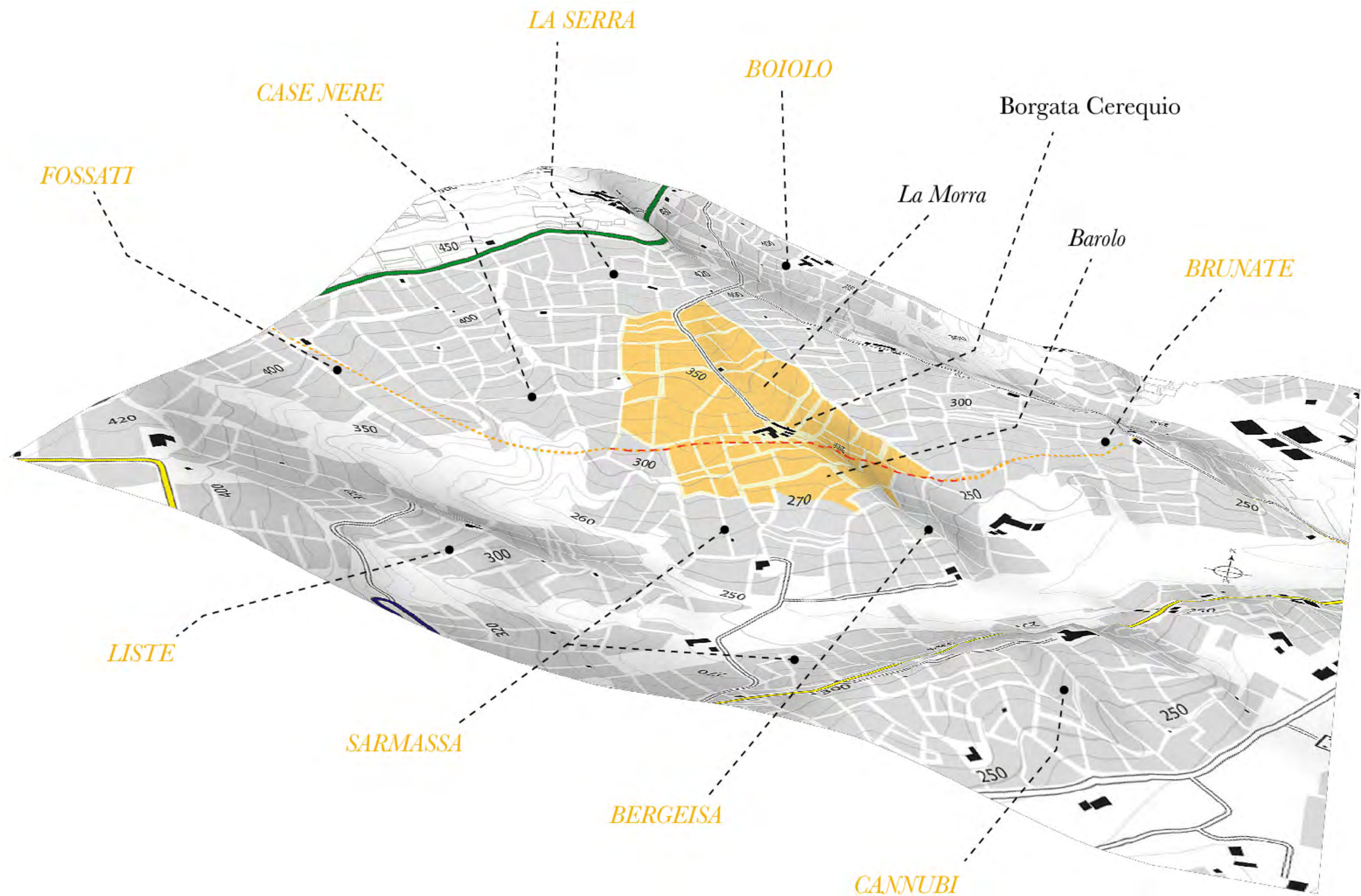
About 12 producers

Age of the vines : 30 years old

Vine : 100% nebbiolo. The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South and South-West; the soil is clayey and calcareous, with a depth on the marl of 1 metre. The rootstock is Kober, with a density of vines of 4500/hectare and an age of 35 years.

Vinification : in red by crushing and destemming, fermentation in steel at controlled temperature for 10/15 days, successive skin submerged-cap maceration for 20/25 days, successive racking and malolactic fermentation in small barrels at controlled temperature, then decanting and ageing in new small and second passage wooden barrels for no less than two years. Then bottling and refinement for no less than one year, often for 2 years.

Description : A clear ruby red colour. A flowery aroma that gradually opens with spicy scents. A full and long lasting taste denoting a considerable extract, with a good presence of tasty and sweet tannins. An important wine that will last in time and show its maximum potential on the way.



BAROLO DOCG BRUNELLA



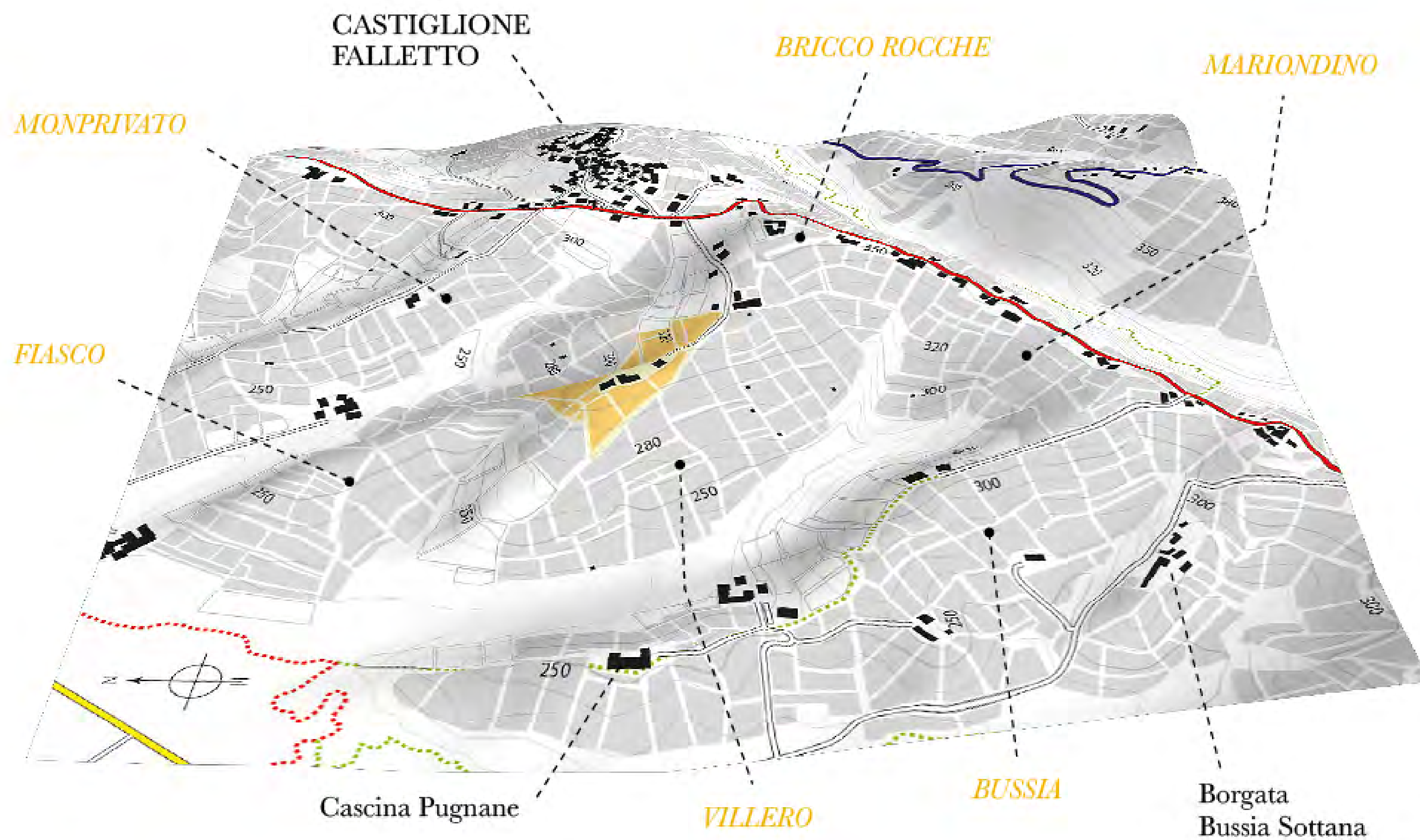
Brunella is a historic vineyard known since the seventeenth century and surrounding Cascina Brunella, located in the Western end of the Villero sub-area in Castiglione Falletto. Brunella cru vineyards are the monopoly of Boroli. They are characterized by a South/South-West exposure and a mainly clayey and calcareous soil with sand veins.

The Barolo produced is extraordinary : a perfect mix of elegance and structure, with particularly marked and persistent aromas.

Vine : 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000-4500/hectare and an age ranging from 6 to 35 years.

Wine-making : in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small and large wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

Description : A clear ruby red colour, with very light orange reflections. A net aroma in which liquorice stands out at first, immediately followed by a fruity scent; the aroma makes you scent it again and again to discover different and pleasant facets. The fruity aroma magnificently prevails after a few minutes in a glass. A very enveloping, fresh and harmonious taste, with a delicate and tasty presence of wood. A long lasting taste that invites to sip it slowly again and again.



Robert Parker - Wine Spectator



CEREQUIO		
2004	91	RP
2005	93	RP
2006	93	RP
2007	90	RP
2009	92	RP
2012	92	RP
2013	92	RP
	93	WS
2014	91+	RP

VILLERO		
1997	91	WS
1998	90	RP
1999	93	RP
2000	93	RP
2001	93	WS
2004	90	WS
2005	94	RP
2006	93	RP
2007	92	RP
2009	93	RP
2010	92	RP
2011	92	RP
2012	92	RP
2013	92	RP
2014	91	RP

BRUNELLA		
2013	91	RP
	94	WS
2014	90+	RP

BAROLO DOCG		
2013	92	WS

BOROLI BAROLO

- A Family runned business originally coming from the Piedmont.
- A 20 years investment to focusing only on the top wines of the region meaning Barolo and Single Vineyards.
- Owner of a Top Barolo Monopoly : la Brunella.
- Perfect location of the estate on the best plots of the Barolo, in the middle of the most famous producers.
- Partnership with Luca Gardini (best sommelier of the World in 2011), he is involved at every stage of the vinification.
- Achille Boroli and Mähler Besse continue their support from the winery to the end customer with events in Italy (own Michelin restaurant, truffels etc) and around the world.
- Top notes every year by WS and RP.

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