

## Virna Borgogno Barolo del Comune di Barolo Italy 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2017  
**GRAPE** Nebbiolo  
**GEOGRAPHY** Europe  
**COUNTRY** Italy  
**LARGER REGION** Piedmont

### Rationale

Barolo is a traditional hillside village in the rolling hills of Piedmont, Italy. The region's signature grape variety, Nebbiolo, is the sole variety permitted for the wine that takes the village's name. Fragrant, tannic Barolo is so revered that it was one of just three wines awarded DOCG status on the day the classification was introduced in July 1980.

Regardless of the specific subzone within the greater appellation, the key qualities that define the classic Barolo style are its famous "tar and roses" aroma, a bright ruby color (which quickly fades to garnet over time), firm tannins, elevated acidity, and relatively high alcohol.

Since 1720, Lodovico Borgogno's family has lived and worked their "Borgogno" estate. The passion for these hills has also affected Lodovico's daughter, Virna. After completing her studies in enology at the winemaking school in Alba in 1988, she joined her father in running the family estate, and three years later, she became the first woman in Italy to graduate with a first-class honors degree in winemaking techniques from Turin University. The Barolo del Comune shows the Cru Preda and Sarmassa vineyards combined to produce a well-balanced, harmonious wine. This wine is the same as the Preda Sarmassa prior bottlings, but it recently became illegal to put two vineyard names on the label. One can now only have a vineyard name on the wine label if the fruit is 100% single vineyard.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Light  
**COLOR** Garnet  
**RIM VARIATION** Salmon  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** High  
**TANNIN** Med+  
**TEXTURE** Phenolic / Astringent  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry  
*Condition: Ripe, Raisinated / Dried*  
**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Ripe, Raisinated / Dried*  
**FLORAL** Jasmine • Rose *Condition: Fresh, Dried*  
**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Tomato Leaf • Tomatoes / Sun-Dried  
**HERBAL** Tea Leaf / Bergamot • Sage • Tobacco Leaf • Chervil • Oregano  
**OTHER SPICES** Licorice (Red) • Chinese Five Spice • Green Peppercorn • Mustard / Seed  
**ORGANIC EARTH** Truffle / Mushrooms • Turned Dirt / Potting Soil  
**INORGANIC EARTH** Mineral / Rock  
**ANIMAL** Leather  
**OAK AGING** Yes *Oak Intensity: Medium*  
**OAK INFLUENCE** Cacao / Chocolate • Coffee / Bean • Sandalwood • Toast  
**OXIDATION/NUTTINESS** Pistachio • Walnut