



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo DOCG

The Bongiovanni farmstead dates back to the early 1950s, when it was purchased by Giovanni Bongiovanni. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland. He struck gold, yet never bottled his own wine. When he died, the estate was left to his daughter Olga who grew to cover prime hillside vineyards of the Langhe for her own wines. Here, the family only planted native grape varieties and one noble international grape, Cabernet Sauvignon. A good number of innovations have come about thanks to Olga's nephew, winemaker Davide Mozzone. The Bongiovanni philosophy aims to minimize outside intervention and maximize character and terroir, steering clear of stereotypical wines. While not certified organic, the winery proudly participates in Piedmont's Green Experience, which is a network of sustainable and organic growers. This classic Barolo comes from two vineyards located in two distinctly different districts: Diamo d'Alba and Castiglione; this means two different styles and expressions of the variety are crafted into one balanced "whole." The vines average thirty to forty years old and the soil is mostly clay and silt. The wine ages in French oak, partly new (the percentage of new and used barrique depends on the wine's analysis after fermentation) for eighteen to twenty-four months followed by twelve in stainless steel. The wine is unclarified and unfiltered.

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**Wine exported to:** Canada, Puerto Rico, Singapore

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## Most recent awards

**JAMES SUCKLING:** 93

**VINOUS MEDIA:** 90

**VINOUS:** 89

**WINE ENTHUSIAST:** 92

**WINE ADVOCATE:** 91

**WINE SPECTATOR:** 90

**INTERNATIONAL WINE CELLAR:** 90

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Type of yeast:	Selected
Length of maceration:	7 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrique
Container size:	225 L
Container age:	No more than 5 uses
Type of oak:	French
Bottling period:	March
Aging before bottling:	18-24 months
Aging in bottle:	3 months

Closure: Cork

## Vineyard

Organic: No

Vineyard location: Diamo d'Alba; Castiglione Falletto

Vineyard size: 2 hectares (5 acres)

Soil composition: Silt and clay

Vine training: Guyot

Altitude: 350-380 meters (1,148-1,247 feet) above sea level

Vine density: 4,000 vines per hectare

Yield: 80 quintals reduced depending on the thinning

Exposure: Southeast/southwest

Years planted: 1990-2000

Age of vines: 20-30 year old vines

Time of harvest: Mid-October

First vintage of this wine: 1993

Total yearly production (in bottles): 8,000-10,000

## Tasting Notes and Food Pairings

Tasting notes: This modern-style Barolo displays a remarkably pure flavors. Ruby red with garnet reflections and a complex bouquet of raspberries, strawberries and spearmint; the palate expresses an immediate roundness with mellow flavors and texture, which are all balanced by lovely tannins and a pleasant finish.

Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	This wine goes well with cheese and meat, particularly braised beef.
Aging potential:	15-25 years
Alcohol:	Alc. 14% by vol.
Winemaker:	Davide Mozzone

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