

BAROLO DOCG

(bah-ROH-lo)



ESTATE NAME

EUGENIO BOCCHINO

(yu-JAY-nee-oh • boh-KEE-no)



REGION / LOCATION
ESTATE SIZE

Piemonte. Town of La Morra,
in the Langhe Hills.
5.5 non-contiguous hectares.



VINIFICATION

Temp-controlled tanks
for 10 days with skins.



BARREL TYPE

French oak.



BARREL AGE

New.



MATURATION
IN BARREL

26 months.



MATURATION
IN BOTTLE

12 months.



PRODUCTION
QUANTITY
(THIS WINE)

108 cases.



ESTATE
PRODUCTION
QUANTITY

1,700 cases.

Bottle image
forthcoming



ALTITUDE

250 meters.



VINE DENSITY

5,000 vines/hectare, on average.



VINE TRAINING

Spalliera.



SOIL

Blue tufo, rich in oceanic
microorganisms, which gives
density to wines.



GRAPE VARIETIES

100% Nebbiolo.



ALCOHOL

14% by volume.



ACIDITY

5.0 G/L

Tasting Notes: The buzz around rising star winemaker Eugenio Bocchino is deafening in Barolo-ophile circles. A true “garagiste”, he is a staff of one, crafting only 100 cases of this wine, and approximately 1,700 cases in total of all his wines. Located in La Morra, the wines are typically quite soft and fruity for Nebbiolo, with lush, velvety tannins, wet tobacco and Indian spices. A collector’s choice, ageworthy for 30+ years.



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