BAROLO DOCG VIGNA RIONDA RISERVA 2016

BLACK LABEL

The history of our family has always been tied to Vigna Rionda, which remains one of the most exclusive and legendary vineyard crus in the world of wine. Today we present to you what we consider one of our greatest accomplishments in our Barolo wine library. Our 2016 Vigna Rionda expresses a vintage that will be revered and celebrated for years to come; one sure to carry an eternal mark in wine history.

Trying to describe Vigna Rionda is a challenge. Even if we analyse the morphology, chemistry and physics of the soil in detail, we are still unable to fully understand what makes the wines produced here different from any other Barolo, even from their "brothers" from Serralunga. It is no mere coincidence that it is one of the most sought-after and respected Crus in the area. Something happens on this hill… Vigna Rionda is located in the municipality of Serralunga d'Alba at an altitude of about 330m (12992.1 inches) above sea level. A Barolo Vigna Rionda Riserva is reluctant to express itself when young, but as the years go by it gives the most overwhelming sensations. A touch of Langa magic.

Technical characteristics:
Municipality: Serralunga d'Alba (CN)
Surface area: approx. 3 hectares (7.41316 acres)
Exposure: South, south-west
Altitude: approx. 300m (11811 inches) above sea level
Soil: marly limestone
Main vine training system: Guyot
Average age of vines: up to just over 40 years

Tasting Notes:
The 2016 growing season was marked by a water and thermal balance hardly experienced in recent years. The long vegetative cycle and great temperature variations across the seasons gifted us wines with rare completeness and depth.

In this vintage, Vigna Rionda reaches unique levels of complexity. For this reason, reverential fear makes us unable to write the tasting notes you normally find in our news. In fact, we think it is not just limiting to try to describe this amazing tasting experience in a few lines, but impossible.

Sustainable Practicing

Vegan
practicing