



Azienda Agricola Camparo

Barolo "Boiolo"

This Barolo features a brick-red color with orange highlights; on the nose it reveals aromas of coffee, tobacco, vanilla and red berries, accompanied by violets and roses. On the palate it is imperious, powerful, elegant, and smooth.

Nebbiolo

Organic

92 Pts Wine Enthusiast

Appellation

Barolo DOCG

Vineyard

In the cru Boiolo site within the La Morra growing zone, the position of the vineyards with their south and south-east aspect and the clay-calcareous and calcareous-siliceous soils with marl of Sant'Andrea provide excellent conditions for the growing of long-lasting organic wines with great structure.

Vineyard elevations of 820 feet asl and average vine age is between 20 to 50 years.

Vinification

Following their harvesting by hand in October, the grapes are pressed and transferred into temperature-controlled stainless steel tanks. The fermentation is carried out in the traditional style, with daily pumping of the must over the cap for a minimum of 30 days. In the very best vintages the age-old method of punching down of the cap is used for around 40 days. The skins remain submerged in the must as if in infusion so as to extract as much aroma and flavor as possible. The wine is then drawn off and transferred into French oak casks holding around 25 hl, where the Barolo matures for 24 months. Finally, the wine is cellared in Bordeaux bottles with natural corks for a further 12 months prior to its release.

Pairing

It makes a perfect match for dishes of character, red meats in general, game and mature cheeses.



Camparo has been dedicated to wine-growing for three generations, and they do it with passion, following a production philosophy that has always been founded on the values of natural management of the soil and the uncompromising wholesomeness of the winemaking process. In the year 2000 Mauro harnessed these intrinsic values by taking the major step of obtaining "organic farming" certification and becoming one of the first in the Langhe to opt for this production philosophy.

The secret of the success of this family business lies today in continuing to draw on tradition, whilst always looking to the future and being ready to engage openly with the challenges of our times.