



Boroli

TECHNICAL SHEETS



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BOROLI

Langhe D.O.C. Nebbiolo 1661

BOROLI

Grapes Nebbiolo

Region Barolo, Piedmont

Harvest Growing season for the 2023 Langhe Nebbiolo in Piedmont began with strong spring growth and a hot summer eased by August rains. September's temperature swings enhanced aromas and tannins. Harvested from late September to early October, the grapes were high-quality and balanced, producing wines with freshness, structure, and aging potential.

Tasting notes Aromas of red cherry, strawberry, currant, and flowers create a vibrant, juicy red with extraordinary harmony and structure. On the palate, it is elegant and well-structured, with silky tannins and a lively energy that envelops each sip, offering a perfect balance between freshness and persistence.

Food pairing Food pairing: Veal, Lamb, Poultry, Game meat (deer, venison)



V 2020: Robert Parker, 89

V 2021: James Suckling, 92 - Robert Parker, 90 - Wine Enthusiast, 94



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BOROLI

Barbera d'Alba DDC

1661

BOROLI

Grapes 100% Barbera

Region Piedmont

Winemaking Fermentation in stainless steel tanks, maceration for 8-9 days. Aging for 6 months in 25 hl French oak barrels.

Tasting notes Brilliant ruby red hue. The bouquet is elegant, vibrant, and aromatic. On the palate, it offers flavors of ripe dark fruit, pomegranate, and a touch of citrus peel. Medium in body, lively and fruit-driven, with the refreshing charm typical of a lighter Barbera style.

Food pairing Pork, veal, poultry, pasta, game (deer, venison)





BOROLI

Barolo DOCG
del Comune di Castiglione Falletto

BOROLI

Grapes Nebbiolo

Region Piedmont

Winemaking Hand-harvested in mid-October, the Barolo del comune di Castiglione Falletto grapes are collected in small crates and separated into micro-parcels according to ripeness. Fermentation and submerged cap maceration occur in stainless steel for up to 30 days. After aging in wood for at least 18 months, the cuvées are blended and bottled in June or July, then rest until release.

Tasting notes Fresh and vibrant, with precise citrus notes of orange zest and grapefruit, interwoven with delicate rose petals and subtle herbal nuances. On the palate, powerful yet balanced, showing a firm structure and elegant tension. Mineral accents emerge gracefully toward the finish. A true expression of its terroir, combining freshness, complexity, and refined depth.



V 2020: Gardini notes, 95 - Wine enthusiast, 92

*V 2019: Decanter, 90 - Gardini notes, 110 Cum Laude -
James Suckling, 93 - Robert Parker, 93 - Wine Spectator,
92 - Winescritic, 96 -*



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BOROLI

Barolo D.O.C.G.

Cerequio

BOROLI

Grapes Nebbiolo

Region Piedmont

Winemaking Harvest is done by hand in early October, with grapes collected in small crates. Vineyards are divided into micro-parcels based on cluster ripeness, each harvested and vinified separately. Fermentation takes place in stainless steel tanks, followed by submerged cap maceration for up to 30 days. The wine then ages for at least 18 months in wood before being expertly blended. It is bottled in June or July and rests for a year before release.

Tasting notes Medium bodied wine. The aromas of berries are supported by perfectly integrated tannins. Intense and fruity aromas of chamomile.

Food Pairing Mixed pasta with freshwater ragu and beans



V 2004: Robert Parker, 91 - Wine Enthusiast, 94

V 2005: Robert Parker, 93 - Wine Enthusiast, 93 - Wine Spectator, 90

V 2006: James Suckling.com, 90 - Robert Parker, 92 - Wine Enthusiast, 93 - Wine Spectator - 91



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BOROLI

Barolo
Villero

BOROLI

Grapes Nebbiolo

Region Piedmont

Winemaking Harvest is done by hand in early October, with grapes collected in small crates. Vineyards are divided into micro-parcels based on cluster ripeness, each harvested and vinified separately. Fermentation takes place in stainless steel tanks, followed by submerged cap maceration for up to 30 days. The wine then ages for at least 18 months in wood before being expertly blended. It is bottled in June or July and rests for a year before release.

Tasting notes Bright ruby red with subtle garnet highlights. Aromas of red fruits like plum and cherry are followed by gentle woody notes. On the palate, it is full-bodied, smooth, and juicy, with hints of slightly ripe red fruit.

Food Pairing Mixed pasta with freshwater ragu and beans



V 2020: 100 Best Italian Wines by Ian d'Agata

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BOROLI

Barolo D.O.C.G.

Brunella

BOROLI

Grapes Nebbiolo

Region Piedmont

Tasting notes The deep ruby red color with garnet. The aroma is bursting with fruity notes of underbrush, currant, raspberry and earthy aromas and musk and oak notes; the palate is dense and soft, powerful, with an exciting final for the tactile sensations reminiscent of silk.

Winemaking Separate harvests with uniform selection of the parcels, crushing and destemming of the grapes, alcoholic fermentation by micro-draining in temperature-controlled stainless steel tanks (10 to 12 days), malolactic fermentation in submerged tanks (15 days), blending after barrel selection and tasting.



V 2020: - *Bibenda*, 5 Grappoli
- *Gardini Notes*, 97+
- *Wine Enthusiast*, 93
- *Decanter*, 92

V 2019: - *Gardini Notes*, 98
- *James Suckling*, 93
- *Robert Parker*, 93
- *Wine Spectator*, 93
- *Winescritic.com*, 94

V 2018: - *Guida prosit*, 2
- *Gardini Notes*, 94
- *I vini di Veronelli*, 90
- *James Suckling.com*, 91
- *Robert Parker*, 93+
- *Vinidibuoni d'Italia*, 4 stelle
- *Wine Spectator*, 93

V 2017: - *Bibenda*, 5 grappoli
- *Falstaff*, 91
- *Gardini Notes*, 98
- *I vini di Veronelli*, 90
- *James Suckling*, 93
- *Robert Parker*, 93
- *Vinibuoni d'Italia*, 3
- *Vitae*, tttt
- *Weinwisser*, 17/20
- *Wine Spectator*, 93

V 2016: - *Falstaff*, 93
- *Gardini Notes*, 99
- *Robert Parker*, 94
- *Wine Enthusiast*, 90
- *Wine Spectator*, 91

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BOROLI

Barolo D.O.C.G.

BOROLI

Grapes Nebbiolo

Region Piedmont

Harvest Mid-October, entirely by hand and in small crates. The vineyards are divided into micro-parcels according to the ripeness of the clusters, allowing for separate and uniform harvests that produce different cuvées for each parcel.

Winemaking The vinification process maintains the separation of the micro-cuvées. Fermentation takes place in stainless steel tanks with a submerged cap for up to 30 days. After 18 months of aging in wood, the wines are blended and bottled in June or July, resting until the following year before release.

Tasting notes The deep ruby red color with garnet. The aroma is bursting with fruity notes of underbrush, currant, raspberry and earthy aromas and musk and oak notes; the palate is dense and soft, powerful, with an exciting final for the tactile sensations reminiscent of silk.



V 2020: - *Gardini Notes*, 94
- *Wine Enthusiast*, 90

V 2019: - *I Vini di Veronelli*, 89
- *James Suckling*, 92
- *Robert Parker*, 92
- *ViniBuoni d'Italia*, 4 Stelle

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BOROLI

Langhe DOC Chardonnay

1661

BOROLI

Grapes Chardonnay

Region Piedmont

Harvest Grapes are hand-harvested from about one hectare on the northern slope of Brunella, with old vines (15–30 years) trained in Guyot-pruned rows. Careful cluster selection ensures the best fruit, and the cool Langhe climate enhances the wine's mineral freshness and refined expression.

Winemaking Grapes undergo 24–48 hours of cryomaceration before pressing to optimally extract aromas. Fermentation takes place in stainless steel tanks, followed by several months of maturation in oak tonneaux. This short, subtle oak aging adds texture while preserving the wine's fresh and elegant character.

Tasting notes Bright straw yellow with a fresh glow. The nose reveals green apple, peach, hints of white fruit, and a subtle oaky note. Elegant on the palate with a minerally structure, soft woody notes, and a balanced, long finish.



Food Pairing Creamy fish dishes, shellfish, soft cheeses and delicate starters.



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