



## Red Wine



### Boroli - Barolo DOCG Brunella 2013, 0.75L

**WINE SPECTATOR: 94pts**

**ROBERT PARKER: 91pts**

**JAMES SUCKING: 90pts**

" We had to patiently wait for the right ripening of nebbiolo, completing the harvest in early November. We will have an excellent Barolo wine, with great longevity and rich in complex aromas" (Achille Boroli)

**Vine:** 100% nebbiolo .The vineyards are in the territory of Castiglione Falletto, in the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey and calcareous, with a depth on the marl of 0.5 metres. The rootstock is Kober/S04, with a density of vines of 4000-4500/hectare and an age ranging from 6 to 35 years.

**Wine-making:** in red by crushing and destemming; fermentation in steel at controlled temperature for 10-12 days, then submerged-cap maceration for 15 days and successive racking and malolactic fermentation in small barrels at controlled temperature. After the malolactic fermentation, decanting in small and large wooden barrels for ageing no less than two years. Finally, bottling and refinement in bottles for no less than one year.

**Description:** A clear ruby red colour, with very light orange reflections. A net aroma in which liquorice stands out at first, immediately followed by a fruity scent; the aroma makes you scent it again and again to discover different and pleasant facets. The fruity aroma magnificently prevails after a few minutes in a glass. A very enveloping, fresh and harmonious taste, with a delicate and tasty presence of wood. A long lasting taste that invites to sip it slowly again and again.

**Vintage:** Excellent

**\$208.00**



### Boroli - Barolo DOCG Brunella 2014, 0.75L

**Robert Parker: 91+pts**

**James Suckling: 92pts**

**Grape variety:** 100% Nebbiolo. The vines are found in the municipality of Castiglione Fallett, the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey calcareous, with a depth of 1/2 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000-4500 / ha and with an age ranging from 6 to 35 years.

**Vinification:** In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms with controlled temperature. Once the malolactic fermentation is complete, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

**Description:** Bright ruby red color, limpid. Net aroma with fresh and ripe fruit. Very enveloping, fresh and harmonious taste, great elegance and finesse. Excellent balance, Long and persistent with a small, round tannin and sweet finish.

**Climate trend:** Despite having been one of the most complex in vineyard management in recent years, the climate trend has reserved pleasant surprises given the quality of the grapes vinified due to a favorable season finale. The amount of rainfall in the summer was above average due to the intensity of the phenomena that occurred. The month of September was undoubtedly positive from the climatic point of view, with a good temperature range. It is foreseeable to expect medium alcoholic wines, elegant, balanced, with good acidity and therefore long-lived, with excellent aromas rich in mineral notes.

**Vintage quality:** Very good

**\$198.00**



### Boroli - Barolo DOCG Brunella 2015, 0.75L

**James Suckling: 93pts**

**Grape variety:** 100% Nebbiolo. The vines are found in the municipality of Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is South-West; the soil is clayey calcareous, with a depth of 1/2 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000-4500 / ha and with an age ranging from 6 to 35 years.

**Vinification:** In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms at a controlled temperature. Once the malolactic fermentation is complete, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.



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**Description:** Bright ruby red color, limpid. Net, fruity aroma; the characteristic of this perfume is that which leads you to smell it several times to discover different and pleasant facets, with particular balsamic scents. Leaving it in the glass for a few minutes, the fruity takes over superbly. Very enveloping, fresh and harmonious taste, with a presence of delicate and at the same time tasty wood. Long and persistent that invites you to sip it slowly and several times.

**Climatic trend:** Winter was characterized by abundant snowfalls which allowed an excellent water supply to the land. A mild spring followed since the end of February. Between the end of May and the first ten days of June there are alternating precipitations; no rains in July. At the end of July, temperatures rise with peaks of 40 ° C, but the vineyards, due to the water reserves of the soil, have not suffered. In the latter part of the summer, a normal trend is observed, with cooler nights.

Achille Boroli: "The excellent quality level of our Barolo is given by the right amount of thinning and flaking."

**\$208.00**

### Boroli - Barolo DOCG Cerequio 2005, 0.75L

**Wine Spectator: 90pts**

**Robert Parker: 93pts**

**Wine Enthusiast: 93pts**

**Variety:** 100% nebbiolo

**Vineyard:** in the territory of Barolo; with an East-South/East exposure. In the clayey-calcareous soil, with sand veins, the absence of marls is counterbalanced by portions of rock; soil depth on the rock 1/1.5 metres. Density of vines 4300/hectare; the rootstock is Kober/SO4; age of vines approximately 25 years.

**Vinification:** in red by crushing and destemming; fermentation in steel at controlled temperature for 10/12 days, successive skin submerged-cap maceration for 15/20 days. Racking in small wooden barrels for malolactic fermentation, then decanting and ageing in new small and second/third passage wooden barrels for two years. Afterwards, bottling and refinement in bottles for one year.

**Description:** garnet red colour with orange reflections; ethereal aroma with scents of violet and rose, with a slightly spicy finish; full, smooth, vanilla taste with a pleasant aftertaste of wild berries.

**\$245.00**

### Boroli - Barolo DOCG Villero 2015, 0.75L

**James Sucking: 96pts**

**Grape variety:** 100% Nebbiolo. The vines are found in the municipality of Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is south and south-west; the soil is clayey limestone, with a depth of 1 meter on the marl. The rootstock is Kober, with a density of vines of 4500 / ha and an age of 35 years.

**Vinification:** in red with crushing-destemming, fermentation in steel at a controlled temperature for 10-15 days, subsequent stay on the skins with submerged cap for 20-25 days and then racking; malolactic fermentation takes place in small wood in rooms at a controlled temperature, then it is decanted and aging takes place in small new and second passage wood for no less than two years. Then it is bottled and the refinement is not less than a year, often the wine rests for 2 years.

**Description:** Bright ruby red color, limpid. Intense, balsamic aroma, with floral and undergrowth residues. Full taste, very persistent, enveloping, with a well marked tannin, in perfect balance. Extraordinary wine, great, and at the same time easy to drink.

**Climatic trend:** Winter was characterized by abundant snowfalls which allowed an excellent water supply to the land. A mild spring followed since the end of February. Between the end of May and the first ten days of June there are alternating precipitations; no rains in July. At the end of July, temperatures rise with peaks of 40 ° C, but the vineyards, due to the water reserves of the soil, have not suffered. In the latter part of the summer, a normal trend is observed, with cooler nights.

Achille Boroli: "The excellent quality level of our Barolo is given by the right amount of thinning and flaking."

**\$198.00**



### Boroli - Barolo DOCG, 2015, 0.75L

**James Suckling: 93pts**

**Grape variety:** 100% Nebbiolo. The vines are found in the municipality of Castiglione Falletto, the heart of the Langhe and the Barolo area. The exposure is East, West and South-West; the soil is clayey limestone, with a depth of 0.5 meters on the marl. The rootstock is Kober / S04, with a density of vines of 4000 / ha and with an age ranging from 6 to 35 years.

**Vinification:** In red with crushing-destemming, fermentation in steel at a controlled temperature for 10-12 days, then submerged cap for 15 days and then subsequent racking and malolactic fermentation in small wood in rooms at a controlled temperature. Once the malolactic fermentation is complete, racking is carried out in small and large wood for aging not less than two years. Finally, bottling is carried out and the wine is refined in the bottle for no less than a year.

**Description:** Ruby red color with light orange reflections, limpid; very persistent perfume, with long fruit scents. GREAT BALANCE, sweet and very persistent TANNINS.

**Climatic trend:** Winter was characterized by abundant snowfalls which allowed an excellent water supply to the land. A mild spring followed since the end of February. Between the end of May and the first ten days of June there are alternating precipitations; no rains in July. At the end of July, temperatures rise with peaks of 40 ° C, but the vineyards, due to the water reserves of the soil, have not suffered. In the latter part of the summer, a normal trend is observed, with cooler nights.

Achille Boroli: "The excellent quality level of our Barolo is given by the right amount of thinning and flaking."

**\$108.00**



### Casanuova di Ama - Chianti Classico DOCG 2016 - 0.75L

Produced in Lecchi - Gaiole in Chianti, Siena, it has a bright red amber red colour, dry and yield taste that is particularly intense and harmonious.

Following the disciplinary production, it is made of 85% Sangiovese, 10% Canaiolo, 3% Malvasia nera and 2% of local red grapes such as Calabrese, Cilieggiolo and Foglia Tonda that give a unique taste and smell.

The wine is bottled 2 years after the vintage and the best period to enjoy it is from 2 to 5 years of aging.

This Chianti Classico goes very well with strong dishes such as roasts, game, cheese and gold cuts. Best served at 17/18 degrees.

**\$68.00**



### Casanuova di Ama - Chianti Classico Riserva DOCG 2015, 0.75L

From a small family run business in the heart of the Chianti area, this Chianti Classico Riserva has a min alcohol content of 13%. Ruby red color, intense particular fragrance, dry, strong flavour with scent of iris and violet. Aged in wood for at least one year.

85% Sangiovese, 10% Canaiolo, 3% Malvasia Nera, 2% red vinestocks typical of the area such as Calabrese, Foglia tonda and Cilieggiolo that confer particular aromas and flavours.

It is a wine for meditation for a long aging process. It can be paired with game, roast and other meat dishes. It's at its best with cheese and cold cuts.

Serve at room temperature 18-20 degrees C.

**\$88.00**



### Case d'Alto - Taurasi DOCG 2013, 0.75L

SOIL AND GROUND | Clayey - calcareous - sandy CHEMICAL ANALYSIS | Alcohol 14.58% vol, total acidity 5.66% g / l  
VINIFICATION AND AGING | The color is intense and brilliant ruby red, with garnet reflection. The nose is deep and broad, with heady nuances of cherry in alcohol, wild blackberry, dried rose petals and delicate hints of black pepper, resin and cinchona. In the mouth it is fresh, fleshy, well balanced, with a strong and fine tannic texture. It is certainly a wine for rich foods based on red meats, game and winter dishes, typical of mountain cuisine.

**\$118.00**



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### La Calonica - "Arnth" Syrah Cortona DOC 2012, 0.75L

Color: intense and deep ruby red with hints of violet.

Nose: of great elegance and complexity.

Immediate is the spicy note of the variety that blends with the vanilla sold by the barrel. This is followed by notes of ripe berries blacks.

Taste: structured and complex, characterized by a thick and soft tannins. Final pleasantly intense and persistent.

The Agricultural Estate La Calonica was founded in 1973 by the Cattani family who still supervises directly its production and sales, and covers about 45 hectares on the border of the provinces of Siena and Arezzo, between the Municipalities of Montepulciano and Cortona on a crest at about 350 meters above sea level, not far from Lake Trasimeno. The wines produced fall under the production regulations of important and well-established DOCG and DOC such as Nobile and Rosso di Montepulciano and the most recent DOC di Cortona. The lands are located at optimal altitudes and exposure and are characterized by a largely clayey texture, with occasional sand outcrop

**\$88.00**



### La Calonica - Vino Nobile di Montepulciano Riserva San Venerio DOCG 2015, 075L

#### GRAPES USED

90% Sangiovese, 5% Canaiolo, 5% Merlot

#### PRODUCTION AREA

Valiano di Montepulciano. Siena. Altitude above sea level: 350 s.l.m.

#### VINIFICATION

The grapes are selected and collected a total by hand. Il must ferments in stainless steel tanks. The maceration is longer than 10 days at a temperature of 26 ° C.

#### AGING

After fermentation, the wine is still a step in steel and to decant is subsequently placed in barrels of medium and large sizes for 36 month and 6 moth in bottles.

#### CHEMICAL ANALISIS

Alcol: 13.50 % Ac. Vol: 0,52 gr/litro Ac. Tot: 5,6 gr/litro Estratto secco netto: 31 gr/lt

#### TASTING NOTES

Vino Nobile Riserva is garnet red in colour; its bouquet is delicate and intense, with a slight scent of violet; the taste is dry with a hint of tannic.

#### SERVING TEMPERATURE

18°C



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### SERVING SUGGESTIONS

A great wine ideal with roast and grilled meat, game and mature cheeses

**\$88.00**



### Tasting Journey - Barolo Tasting Night | Fri October 23, 7pm

From Cascina La Brunella, in the town of Castiglione Falletto, the heart of Barolo, Achille Boroli will guide us to taste 3 Boroli Barolo wines, from the Classic to the Crus Brunella, Villero and Cerequio.

From the terroir to the bottle, Boroli makes choices and adopt processes exclusively focused on extreme quality to produce unique Barolo wines.

Enjoy these wines with some canapes and nibbles.

**\$0.00**



### WSS - Boroli - Barbera D'Alba DOC 2005, 3L

Wine produced with Barbera grapes. The color is very intense, ruby red. On the nose it offers aromas of ripe forest fruits and undertones of vanilla while on the palate this wine is close-texture, mouth-filling with aromas of ripe raspberries and blackberries. There is a nice balance of acidity, alcohol and tannins followed by a long-appealing finish. It is ideal for a long period of ageing; matured in cask for 6 months and refined in bottle for 6 months.

~~\$188.00~~ **\$130.00**



### WSS - Corrasi - Nepente Cannonau Riserva 2008, 0.75L

The local Grenache grape is true to form, with herby berry fruit aromas, then full-bodied, sweet, warm fruit and cinnamon flavours. The tannins have melted with age but are still prominent on the long, sour and spicy finish. Well balanced, despite its high alcohol.

Drinking Window 2018 - 2023

~~\$68.00~~ **\$48.00**

## Sparkling and Dessert Wines



### Casanuova di Ama - Il Rosignolo, Vin Santo Del Chianti DOC 2010, 0.5L

MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

CHARACTERISTICS: stong straw coloured, delicate taste, intense and agreable smell. Minimum alcoholic strenght of 15%.

SPECIES OF VINE USED: Chianti Malvasia at 80%, the remaining 20% varies between Trebbiano and various other species of vines, both red and white.

GRAPE HARVESTING AND VINIFICATION: the sorts of grapes used to produce our "Vinsanto" are picked up and then hanged to wither. They are subsequently squeezed and let ferment in small particular wooden containers called "kegs"; here, in a closed environment and with few oxygen, the fermentation takes place and the so obtained wine is left for several years (not less than three). Only after this period it can be consumed.

**\$79.00**



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### GSS - Grignano - Brut Metodo Classico, 0.75L

Cuvee made of Chardonnay and Trebbiano with fermentation and yeast aging for total 24 months. The final addition of the liqueur enriches the complexity of aromas and flavors.

Colour: pale gold, perlage of tiny bubbles

Aroma: characterized by crusty bread, peach and pear: very fine and elegant

Taste: good complexity, it is fresh and persistent with a pleasant aftertaste

Type: White sparkling wine – Champenoise method

Age of vineyard: 25 years

Grape varieties: Trebbiano, Chardonnay

Harvest period: September

Yeast aging: 24 months

~~\$80.00~~ **\$70.00**



### La Calonica - Vin Santo di Montepulciano DOC 1998, 0.375L

#### GRAPES USED

70% Malvasia, 20% Trebbiano, 10% Pulcenculo (grechetto)

#### PRODUCTION AREA

SOIL Pleistocene geological origin, Training balanced with the presence of alluvial clay and sand.

#### VINIFICATION

First 10 days of October

#### AGING

Aged for 5 or more years in oak barrels, it improves further with the years

**\$135.00**

## White Wine



### Atlantis - Crizia, Vermentino Superiore di Gallura DOCG 2014, 0.75L

Soft on the nose but well balanced in the mouth. Mineral notes, soft citrus smooth and persistent calling for the next sip

~~\$48.00~~ **\$32.00**



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### Case d'Alto - Campania Fiano Orange IGT 2019 (Organic)

Fiano vinified in red, 45 days of maceration on the skins, unfiltered. It has a bright orange color with coppery reflections, the nose offers seductive floral notes of lime, acacia, and chamomile, associated with hints of peach and citrus, included in a light balsamic texture. In the mouth it is very fresh, with hints of peach and apricot.

**\$69.00**



### Case d'Alto - Fiano d'Avellino DOCG 2018, 075L (Organic)

SOIL AND GROUND | Clayey - calcareous

CHEMICAL ANALYSIS | Alcohol 13.5% vol, total acidity 6 g / l

VINIFICATION AND AGING | It has a bright straw yellow color with golden reflections, the nose offers seductive floral notes of lime, acacia, broom and chamomile, associated with hints of mint, strawberry jam, hazelnut and butter, included in a light mineral texture. In the mouth it is very fresh, creamy, savory. of important texture and perfect balance.

**\$64.00**



### WSS - Murola - Baccius Bianco IGT Marche 2014, 0.75L

Flint and bubblegum offer an earthy yet sweet aroma. Equally complex in the mouth with zesty citrus, green herbs and a light menthol quality in the background. The finish is dry with palate cleansing minerality.

~~\$38.00~~ **\$25.00**

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