

*dal 1761*

# BORGOGNO

## Barbera d'Alba Superiore d.o.c.

### Origin of grapes

100% estate vineyards located in Barolo in the areas Liste and Crosia covering a surface of approximately 3 ha.

**Soil:** calcareous and rich in clay (Tertiary – Miocene origin)

**Altitude:** 250-300 m a.s.l.

**Grape variety:** 100% Barbera

### Production method

Short winter pruning of the vine (max 7 - 8 buds per plant) and selection of grapes during harvest. Traditional vinification in estate cellars in Barolo; medium maceration (8 - 10 days) at controlled temperature (20 - 22° C). At least 12 months ageing in oak barrels. About 2 months bottle refinement.

### Organoleptic characteristics

Intense ruby red colour.

Persistent vinous fragrance in the nose almost ethereal, with moderate bottle ageing.

Dry bitterish flavour, full body.

**Alcohol:** minimum ½ percent more compared to the minimum for the Barbera d'Alba D.O.C. (as per regulations)

**Total acidity:** over 7 g/l.

### Food matches

Ideal with savoury dishes, such as pork and sharp cheeses.

**Serving temperature:** 16/18° C

If it had a moderate bottle ageing, the recommended serving temperature would be at least 18° C after decanting.



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