

*dal 1761*

# BORGOGNO

## Barolo dai 10 ai 20 anni

### Available Vintages

1995, 1996, 1997, 1998, 1999

### Grapes' Origin

Grapes' origin: from homeownership vineyards, located in some of best locations (Cannubi, Liste, Rué, San Pietro) in the lands of Barolo and La Morra Counties.

**Soil:** Marl limestone - clay

(Source Tertiary - Miocene)

**Altitude:** about 300 m. upon sea level.

**Grape Variety:** 100% Nebbiolo  
(sub-varieties Michet, Lampia, Rosè)

### Production method

Winter pruning of the short vine (max. 9 / 10 buds per plant), reduction and elimination of excess bunches after fruit set, strict selection of grapes at harvest. Traditional winemaking in their wineries in Barolo, with hat revealed fermentation and long maceration (of about 2 weeks) at controlled temperature (23/25 ° C) and subsequent submerged cap maceration with a variable duration between 10 and 20 days. Aged in Slavonia oak barrels for at least three years and aging in bottle for at least two years.

### Organoleptic characteristics

Intense garnet red color with orange reflections.

Ethereal, persistent, intense "goudron" perfume.

Dry, harmonious, velvety, full-bodied, austere and generous taste.

**Alcohol:** on average 13.5% Vol.

**Total acidity:** average 6.5 g / l

### Food matches

It goes very well with red meats (roasted, skewered, grilled) and ground game.

**Serving temperature:** about 18 ° C.



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