

dal 1761

BORGOGNO

New Collection "Le Teorie" Barolo Docg 2004

Every year Oscar Farinetti personally signs 6 labels to tell his Theories in limited edition. Borgogno Teorie, on the table, can help discussing of real things

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: 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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