

dal 1761

BORGOGNO

Langhe Nebbiolo d.o.c.

Origin of grapes

100% estate vineyards in Barolo, the same from which Barolo wine originates.
It is chosen according to the harvest.

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

Altitude: approximately 300 m a.s.l.

Grape variety: 100% Nebbiolo

Production method

Rigorous selection of grapes during harvest.
Traditional vinification in estate cellars in Barolo;
fermentation with skins (10 - 12 days) at controlled
temperature (20 - 22° C).
At least 1 year ageing in oak barrels.
4 - 6 months bottle refinement.

Organoleptic characteristics

Bright ruby red colour.
Delicate ethereal fragrance.
Dry, soft flavour, with a slightly bitterish
taste featuring almond.

Alcool: 12% Vol.

Total acidity: 5,8 - 6 g/l

Food matches

Ideal with soups, risotto, stewed meats, not excessively
elaborate white meats based dishes.

Serving temperature: 17-18° C possibly after decanting.



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