



**TOP
SELECTION**

EST. 2000

Borgogno - Barolo DOCG 2022

COUNTRY

Italy

REGION

Piedmont/
Langhe

GRAPE

Nebbiolo

VINTAGE

2022

ABOUT THE DOMAINE

Since 1761, the most historical winery in Barolo. The underground cellars continue to represent a rare historical memory of the Langhe to this day, and the wines are made according to tradition: long spontaneous fermentations in concrete tanks without the use of selected yeasts, and long periods of ageing, strictly in large Slavonian oak barrels. We cultivate our vineyards in Barolo, Madonna di Como and in the Colli Tortonesi. With absolute respect for the earth, we use no chemical fertilisers and no herbicides, and practice only eco-friendly treatments. This will result in our being certified as organic for the 2019 harvest. Today, Borgogno continues to be the expression of a territory and of tradition and history, always with a watchful eye on the future.

WINEMAKING

After harvesting from the vineyards of Fossati, Cannubi, Liste, San Pietro delle Viole, Cannubi San Lorenzo, Annunziata, and Case Nere, the grapes are destemmed and gently crushed in the winery. Fermentation takes place in large concrete vats at temperatures between 22°C and 28°C for about 15 days. This is followed by a 10 day submerged cap maceration in concrete, during which malolactic fermentation also occurs. The wine is then racked into large Slavonian oak barrels, where it ages for 2 years and 4 months. It then undergoes further aging in concrete before bottling.

TASTING NOTES

Ruby red with garnet highlights. The nose reveals aromas of fresh fruit and small red berries, such as wild strawberries and forest fruits, along with floral notes of violet and rose. Spicy hints emerge, reminiscent of licorice. Pleasant acidity lending freshness. Fine tannins.



Alcohol by volume

14,5%

Acidity

5,47 (g/l)