



**TOP
SELECTION**
EST. 2000

Borgogno - Barolo DOCG Liste 2021

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Piedmont/ Langhe/MGA Liste	Nebbiolo	2021

ABOUT THE DOMAINE

Since 1761, the most historical winery in Barolo. The underground cellars continue to represent a rare historical memory of the Langa 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 the harvest in the homonymous Liste vineyard, where the soil is structured, rich in skeleton, yet with a good percentage of sand, and bordered by a truffle forest that results in a thermal sum approximately 2 °C lower than the surrounding area, the grapes are destemmed and crushed in the winery. Fermentation follows in large concrete tanks at a temperature between 22 and 28 °C for about 15 days. This is followed by maceration with submerged cap, also in concrete, for over 30 days, during which malolactic fermentation also takes place.

The wine is then transferred to large Slavonian oak casks, where it ages for approximately 2 years and 8 months. Afterward, it undergoes a period in concrete before being bottled.

TASTING NOTES

Intense ruby red with garnet highlights. Hints of red and dark berry fruit reminiscent of blackberries and raspberries. Hints of spices, a touch of undergrowth, and minty notes. A complex wine. On the palate, fine tannins, deep and characterized by a long sip. A bold wine with great personality and structure, yet always maintaining its elegance. A wine that requires time, with no rush.



Alcohol by volume

14,5%

Acidity

5,74 (g/l)