



**TOP
SELECTION**
EST. 2000

Borgogno - Barolo DOCG Riserva 2019

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Piedmont/ Langhe	Nebbiolo	2019

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 a meticulous selection of the best grapes from Fossati, Cannubi, and Liste, the bunches are destemmed and gently crushed. Fermentation takes place in large concrete vats at temperatures between 22 and 28 °C for about 15 days. This is followed by a 40-day submerged cap maceration, during which malolactic fermentation also occurs. In Spring, as temperatures rise, the wine is transferred into large Slavonian oak casks, where it matures for 6 years. It then undergoes further aging in concrete before bottling. Our Riserva is born from the selection of the best vineyard results across our three M.G.A. sites, allowing for a perfect balance of their unique characteristics. The synthesis of this incredible terroir, combined with meticulous work in the cellar, results in an exceptional wine.

TASTING NOTES

Ruby red with garnet highlights. On the nose, ripe red fruit aromas emerge with delicate spice, licorice, and undergrowth. Great complexity, an incisive sip and persistent tannins. Deep and elegant.



TECHNICAL NOTES

Alcohol by volume

14%

Acidity

6,06 (g/l)