



**TOP
SELECTION**

EST. 2000

Borgogno - Derthona Timorasso dei Colli Tortonesi "Scaldapulce"

COUNTRY

Italy

REGION

Piedmont

GRAPE

Timorasso

VINTAGE

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

Following the manual harvesting of timorasso grapes from our Scaldapulce vineyard in Monleale, where we select the best grapes with perfect exposure, cryomaceration takes place. Static decantation always in steel and subsequent spontaneous fermentation in cement at about 17°C temperature for 20 days. Maturation in steel on fine lees for 18 months to enhance the vertical notes, followed by 6 months of aging in bottle.

TASTING NOTES

Gold color with its greenish highlights. The nose is intense and varied with a marked presence of minerality. In the mouth it is vertical, savory, broad, structured and very persistent. A wine that is well suited for long aging.



Alcohol by volume

14%

Acidity

6,96 (g/l)