



**TOP
SELECTION**
EST. 2000

Borgogno - Langhe DOC No Name

COUNTRY

Italy

REGION

Piedmont/
Langhe

GRAPE

Nebbiolo

VINTAGE

2023

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 a manual harvest of Nebbiolo grapes, in the cellar the grapes are destemmed and pressed. This is followed by a spontaneous fermentation in large concrete tanks, at a temperature between 22°C and 28°C for about 15 days. This is followed by a soft pressing and ageing into large Slavonian oak barrels for a bit more than 2 years.

TASTING NOTES

Ruby red color with purple highlights. Ethereal, persistent with violet, rose, fresh fruits and spicy hints on the nose. A dry, harmonious, velvety, full-bodied wine, austere and generous wine.



Alcohol by volume

14%

Acidity

5,35 (g/l)