



**TOP
SELECTION**
EST. 2000

Borgogno - Langhe DOC Riesling "Era Ora"

COUNTRY

Italy

REGION

Piedmont/
Langhe

GRAPE

Riesling Renano

VINTAGE

2024

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 into our vineyards of Riesling in Madonna di Como, a cold maceration in steel tanks of 3 days takes place followed by a static decantation always in steel and subsequent spontaneous fermentation in concrete at 17°-18° C temperature for 20 days. Refinement in steel for 6 months on the lees and then 6 months always in steel. Then 2 months of refinement in the bottle.

TASTING NOTES

Straw yellow color with greenish reflections. Semi-aromatic nose with hints of fruits and yellow flowers, it has a characteristic mineral note that will be accentuated during bottle aging. In the mouth crunchy, vertical, pleasant, fresh, savory.



Alcohol by volume

14%

Acidity

7,27(g/l)