Borgogno

Barolo Riserva DOCG

REGION
Piedmont

VARIETY
Nebbiolo

THE ORIGIN
It comes from our best Crus that give us the true traditional Barolo: CANNUBI, LISTE and FOSSATI, three single vineyards located in the district of Barolo.

THE AGEING
It ages at least five years in large oak barrels, which enhance the balance between elegance and power of the classic Barolo from Barolo.

THE MEANING
A wine with triple personality: it’s a wine that represents the highlight of our 250 year longs history with the help of three amazing Crus.

TASTING NOTES
Highly tannic structure, but persistent fruity flavors of cherry and raspberries, supported with aromas of rose and anise.

FOOD PAIRINGS
Raw beef or veal prepared the Piedmontese way – or steak tartare.