Fontanabianca

Bordini
Barbaresco DOCG

REGION
Piemonte

VARIETY

Exposure and altitude: South, 1000 feet ASL (300 meters ASL).
Soil composition: Clay and Limestone.
Cultivation method: Guyot.
Yield per hectare: 60 quintals.
Harvest: Hand-harvest at the end of October.
Vinification process: Traditional vinification in small barrels for 15 months. Eight months bottle-ageing before sale.

TASTING NOTES
Intense nose, with hints of violets and spices. Amazing aromas of ripe, plummy fruit, Indian spice and flowers. Full-bodied and very concentrated, with amazing tannins and superripe fruit.

FOOD PAIRINGS
Brasato piemontese, roasted game and aged cheese.