

Fontanabianca

FONTANABIANCA®

Bordini Barbaresco DOCG

REGION Piemonte

VARIETY Nebbiolo. Single-vineyard Bordini in Neive.

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. Fullbodied and very concentrated, with amazing tannins and superripe fruit.

FOOD PAIRINGS

Brasato piemontese, roasted game and aged cheese.

