



Borgogno

BORGOGNO

Dolcetto d'Alba
DOC

REGION

Piemonte

VARIETY

100% Dolcetto d'Alba

Growing location: Langhe area

Vineyard position: south-west

Soil: calcareous and clayey marl

Wine training system: Archetto variation of Guyot system

Grape harvest: September 10th -20th

Natural fermentation (without the addition of selected yeasts) is carried out for 12 days at low temperatures, 24-28 °C, followed by a soft pressing and ageing in stainless steel tanks for 4 months at a temperature of 18 °C. The wine is bottled and refines 1 month before release.

TASTING NOTES

Intense ruby red tending to purplish. Vinous, fresh, fruity bouquet of red fruits such as cherry, strawberry. Very pleasant.

FOOD PAIRINGS

Ideal with pasta dishes with meat sauce.