

Borgogno



Langhe Nebbiolo DOC



REGION

Piemonte

VARIETY

100% Nebbiolo

Growing location: Langhe area

Vineyard position: south/south-east

Soil: calcareous and clayey marl

Wine training system: Archetto variation of Guyot system

Grape harvest: September 15th -October 5th

Fermentation is carried out for 15 days at low temperatures, 24-28° C, followed by a soft pressing and ageing in large Slavonian oak casks for 10 months at a temperature of 18 °C. The wine is bottled and refines 3 months more before release.

TASTING NOTES

This Nebbiolo has a garnet red color. It's round and soft, with a slight almond flavor, pleasantly harmonious, moderate ageing brings out its true character.

FOOD PAIRINGS

Great to pair with meat main courses, savory first courses and grilled meat.