

Borgogno



Barbera d'Alba
DOC

REGION

Piemonte

VARIETY

100% Barbera



Growing location: Langhe area

Vineyard position: east/north-east

Soil: calcareous and clayey marl

Wine training system: archetto variation of Guyot system

Grape harvest: september 15th – 30th

Fermentation is carried out for 12 days at low temperatures, 24-28° C, followed by a soft pressing and ageing one part (70%) in stainless steel tanks for 10 months and the other part (30%) in large Slavonian oak casks for 10 months at a temperature of 18°C. After that the two parts are blended together for 6 months of refining in bottle.

TASTING NOTES

Very intense ruby red. Vinous and persistent bouquet, which tends to be ethereal with moderate aging in the bottle.

FOOD PAIRINGS

Perfect to pair with pasta dishes with meat sauce or with pork meat dishes and spicy cheeses.