

## 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.