

Borgogno



Liste
Barolo DOCG

REGION

Piemonte

VARIETY

100% Nebbiolo



Growing location: Barolo – Liste Vineyard

Vineyard position: south/south-east

Soil: calcareous and clay marl, rich in sedimentary clay

Wine training system: Archetto variation of Guyot system

Planting density: 4.000 plants/ha

Grape harvest: october

Vinification Process: Spontaneous fermentation carried out by indigenous yeasts for about 12 days in concrete tanks, controlled temperature (22 – 25 C initially, 29-30 at the end), followed by submerged cap maceration for 40 – 60 days, stable temperature 29 C. After the racking off, the malolactic fermentation starts, and it lasts about 15 days at 22 C. Ageing: 4 years in Slavonian oak casks (4500L) with a further refining in bottle for 6 months.

TASTING NOTES

This Barolo has a ruby red color, spicy hints, dry and full taste.

FOOD PAIRINGS

Delicious with main courses of meat, braised meat and bacon.