

Borgogno



Bianco Borgogno



REGION

Piemonte

VARIETY

Cortese grapes

Everything starts from an infusion of 37 different extracts of roots, leaves, flowers, seeds, fruits, that have been left to macerate in alcohol for at least 2 months. From the most common aromas such as vanilla, cloves, gentian, rhubarb, to the more uncommon sandal, cardamom, calamus, mace. We won't reveal them all though...that's a secret! Protagonist of this aromatized wine is obviously the quinine (China) from the Cinchona tree bark, of which we use three different varieties: Calisaya, Soccimano, Soccirubra. Then we blend the infusion with sugar, alcohol, and wine.

TASTING NOTES

The White Borgogno has citrusy notes of orange, lemon, grapefruit take over.

FOOD PAIRINGS

It is ideal as an aperitif, as a refreshing drink, or as the base for cocktails.