

BAROLO DOCG

Borzoni

The Barolo DOCG Borzoni is a red wine, aged 24 months in oak barrels, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barolo. The perfect exposure of the Borzoni vineyard, along with the features of the climate and the soil, leads to an extremely elegant and long-lived wine.

VINEYARD

Position: Grinzane Cavour municipality;

Vineyard: Borzoni;

Grape varietal: Nebbiolo;

Altitude: 230 m above the sea level;

Exposure: south;

Geological origin¹: S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1980;

Planting density: 4,200 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,200 L/ha.

VINIFICATION

The Nebbiolo is a late ripening grape varietal. It has to be harvested between the end of September and the first decade of October.

Once in the winery, grapes are destemmed and crushed. Then, they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. Alcoholic fermentation lasts at least one week at a temperature of 28-30 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20- 22 °C) for at least two months while it completes the malo-lactic fermentation.

Now the wine is ready to start the ageing in oak barrels. Both new and once-used barriques (225 L) are used. It lasts 24 months.

Eventually, after more than 2 years from the harvest, the Barolo DOCG Borzoni is bottled and, after at least 4 months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: garnet red with orange reflexes;

Bouquet: intense with hints of wood, ripe fruit and spices;

Taste: full and persistent. Tannins are austere, but not bitter nor setting your mouth on edge.

FOOD PAIRINGS

Because of its features this wine is perfect to be matched with meat, roasted meat and savory cheese.

Serving temperature: 18 °C



¹ A.VV. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

