vintalog



BORGOGNO

Barolo Docg

Barolo DOCG, Italy

- 100% Nebbiolo

REGION
Langa

APPELLATION
Barolo DOCG

ALCOHOL
14%

VINEYARD

SOIL
Calcareous and clay marl

ELEVATION
290 - 370 mt. a.s.l.

HARVEST
Manual harvest

CELLAR

FERMENTATION
Spontaneous fermentation with indigenous yeasts, about 12 days in concrete tanks

MALOLACTIC
Lasts about 15 days at 22 C, after racking off

ÉLEVAGE
2 years and a half in Slavonian oak casks (4500L), then 6 months in bottle

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THE PRODUCER

Borgogno

borgogno.com



BAROLO, ITALY