



Fratelli Serio & Battista Borgogno

Dal 1897, vigneti e cantina in Cannubi

DOLCETTO D'ALBA DOC

DENOMINATION AND AREA

Denomination: DOC

Production area: Barolo, Liste and from 2020 little village near Vergne

Variety: 100% Dolcetto

VINEYARDS

Type of Soil: clay and limestone

Exposure: South

Altitude: 270-300 m above sea level

Year of planting: 1975

Training system: traditional Guyot

Total area: 1,00 hectares

Harvest: Manual, in September .

VINIFICATION AND AGING

Maceration: with cap of about 6-8 days in wooden vats, (depending on the year) with frequent pumping over.

Malolactic fermentation: in steel barrels

Ageing: is aged in steel barrels, thereby preserving its original flavours. The ageing is completed in bottles.

Annual production: about 6.000 bottles, depending on the year



AZ. AGR. BORGOGNO SERIO • BOFFA FEDERICA • BOLLA EMANUELA S.S.

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