



Fratelli Serio & Battista Borgogno

Dal 1897... vigneti e cantina in Cannubi

NEBBIOLO D'ALBA



Denomination: DOC

Production area: Castellinaldo, Diano d'Alba

Variety: 100% Nebbiolo

VINEYARD

Type of Soil: sandy marl and clay, Sant'Agata Fossil Marl

Exposure: south

Altitude: 250 m above sea level - 350 m above sea level

Year of planting: 1994- 2015

Training system: traditional Guyot

Total area: 1,40 hectares - 1,30 hectares

Harvest: Manual, October.

VINIFICATION AND AGING

Maceration: with cap of about 12 days in wooden vats, (depending on the year) with frequent pumping over.

Malolactic fermentation: in steel barrels

Aging: in barrels of 2500-5000 liters of Slavonian oak. (Garbellotto)

(The time of wood aging is variable and follows the needs of the individual vintages). Bottling placed it horizontally for about six months.

Annual production: about 10.000 bottles, depending on the year

TASTING NOTES

Colour: ruby red colour in its youth; it assumes garnet red nuances that became orange soft reflexes by aging

Nose: Full and pleasant, fragrant with fruity reminiscent of raspberries and jam. With time acquires interesting spices notes.

Taste: Round, elegant tannins, balance of red fruit, plum, blackberries, tobacco and spices notes. Harmonic with long and persistent finish

Pairing food: Antipasti, pasta, soups, red meats, game and cheese.

Also perfect with a cheese fondue, especially with white truffle.

Table service: in order to appreciate this wine, it should be served in large glasses at a temperature of about 18 °-20° C.