Barbaresco Bordini, raspberry, minerality, with hints of mint and sage ...

**Denomination:**
- Vintage: 
- Grape variety: 
- Alcohol content: 
- Received awards: 
- Average production: 
- Average yield per ha: 
- First vintage: 

**Vineyard:**
- Name/location: 
- Type of soil: 
- Average age of vines: 
- Average altitude: 
- Vineyard size: 
- Special characteristics: 

**Wine making process:**
- Time of harvest: 
- Cellar: 
- Fermentation: 
- Aging: 
- Bottling: 
- Specialties: 
- Release: 

**Wine description:**
- Color: 
- Bouquet: 
- Taste: 

- Evolution: 
- Available bottle sizes: 
- Pairings: 

**Further Information:**
- Cultivation system: 
- Total acidity: 
- Sugar Content: 
- pH level: 
- Recommended serving temperature: 
- Recommended type of glass: 

Barbaresco DOCG
- 2007
- 100% Nebbiolo
- 14% by vol.

- Average production: 13,000 bt
- Average yield per ha: 3,000
- First vintage: 2006

Bordini, Neive
calcareous
20-25 years
270 m
4 hectares
south exposure

beginning to middle of October
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak in 50% new and 50% one year old, medium toasted French oak for 20 – 22 months
transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 12 months
no filtration, no clarifying
3 years after harvest
typical light red of Nebbiolo
floral and fruity, roses, violet, raspberry and mint
minerality, with lingering hints of sage, entices with bright red fruit, fine tannins and stunning elegance, a thoroughly enjoyable Barbaresco
20 to 25 years
normal, half bottle and Magnum
ideal with grilled food, sauced and roasted red meat and wild game

Guyot
5.5% 
0
3.6

16º-17º Celsius

Burgundy