Barbaresco Bordini

*pungent floral lift and bright red cherry and raspberry flavors...*

- **Denomination:** Barbaresco DOCG
- **Vintage:** 2010
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- **Received awards:**
- **Average production:** 13,000 bottles
- **Average yield per ha:** 3,000 bottles
- **First vintage:** 2006
- **Vineyard:**
  - **Name/location:** Bordini, Neive
  - **Type of soil:** calcareous
  - **Average age of vines:** 26-29 years
  - **Average altitude:** 270 m
  - **Vineyard size:** 4 hectares
  - **Special characteristics:** south exposure, sustainable, no use of herbicides nor pesticides
- **Farming:**
- **Wine making process:** beginning to middle of October
- **Cellar:** LA SPINETTA, Castagnole Lanze
- **Fermentation:** alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak
- **Aging:** 50% in new and 50% in one year old, medium toasted French oak for 20 – 22 months
- **Bottling:** transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 24 months
- **Specialties:** no filtration, no clarifying
- **Release:** 4 years after harvest
- **Wine description:**
  - **Color:**
  - **Bouquet:**
  - **Taste:**
  - **Evolution:**
  - **Available bottle sizes:** typical light red of Nebbiolo, fresh with full black fruit aromas and emerging notes of pepper
  - **Pairings:** pungent floral lift and bright red cherry and raspberry flavors linger nicely on the elegant, yet persistent finish
  - **Cultivation system:** ideal with grilled food, sauced and roasted red meat and wild game
  - **Total acidity:** Guyot
  - **Sugar content:** 5.5%
  - **pH level:** 0
  - **Recommended serving temp:** 3.6
  - **Recommended type of glass:** 16-17 Celsius
  - **Burgundy**