



Barbaresco Bordini

intense aromas flower leaf, dried fruit and spice ...

Denomination:	Barbaresco DOCG
Vintage:	2011
Grape variety:	100% Nebbiolo
Alcohol content:	14.5% by vol.
Awards:	93 pts James Suckling
Average production:	13,000 bottles per year
Average yield per ha:	3,000 bottles
First vintage:	2006

Vineyard:

Name/location:	Bordini, Neive
Soil type:	calcareous
Average vine age:	27-30 years
Average altitude:	270 m a.s.l.
Vineyard size:	4 hectares (8.8 acres)
Special characteristics:	southern exposure
Farming:	sustainable, no use of herbicides or pesticides

Winemaking process:

Time of harvest:	beginning to middle of October
Cellar:	LA SPINETTA, Castagnole Lanze
Fermentation:	alcoholic fermentation for 7-8 days in temperature controlled roto-fermenters, malolactic fermentation in oak
Aging:	20 - 22 months in 50% new and 50% one-year-old, medium toast French oak barrels
Bottling:	transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 24 months
Particularities:	no filtration, no clarifying
Release:	4 years after harvest

Wine description:

Color:	typical light red of Nebbiolo
Bouquet:	Aromas of flower leaf, dried fruit and spice follow through to a full body with round, chewy tannins and a savory, tea, ginger and berry aftertaste. Good tannins, very structured.
Taste:	
Evolution:	20 to 25 years
Available bottle sizes:	375 ml, 750 ml and magnum
Pairings:	ideal with grilled food, sauced and roasted red meat and wild game
Training system:	Guyot
Total acidity:	5.5%
Sugar content:	0
pH level:	3.6
Recommended serving temp:	16-17 Celsius
Recommended glass:	Burgundy

