



Barbaresco Bordini

aromas of sliced plum, peach and orange ...

Denomination:	Barbaresco DOCG
Vintage:	2013
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:	29-32 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 sliced plum, peach and orange
Taste:	full bodied, yet balance and freshness give this wine wonderful depth with chocolate and walnut undertones. Gorgeous to drink now or in 5 to 10 years to come.
Evolution:	375 ml, 750 ml and magnum
Available bottle sizes:	ideal with grilled food, sauced and roasted red meat and wild game
Pairings:	Guyot
Training system:	5.5%
Total acidity:	0
Sugar content:	3.6
pH level:	16-17 Celsius
Recommended serving temp:	Burgundy
Recommended glass:	

