Barbaresco Bordini

charming notes of raspberry, cherry and spice...

Denomination: Barbaresco DOCG
Vintage: 2015
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 91+ pts The Wine Advocate
Average production: 13,000 bottles per year
Average yield per ha: 3,000 bottles per year
First vintage: 2006

Vineyard:
Name/location: Bordini, Neive
Soil type: calcareous
Average vine age: 31-34 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 12 months
Particularities: no filtration, no clarifying
Release: 3 years after harvest

Wine description:
Color: typical light red of Nebbiolo
Bouquet: charming notes of raspberry, cherry and spice
Taste: full bodied, yet balance and freshness give this wine wonderful elegance with tabacco and cherry 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: