

Barbaresco Bordini

shows the muscular, virile personality that is so typical of Neive...



Denomination: Barbaresco DOCG
 Vintage: 2016
 Grape variety: 100% Nebbiolo
 Alcohol content: 14.5% by vol.
 Awards:
 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: 33-35 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 tanks, 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: present notes of raspberry, cherry and spice
 Taste: shows the muscular, virile personality that is so typical of this tiny site in the village of Neive. Graphite, smoke, leather, licorice and dark spice add to a feeling of gravitas. In 2016, everything comes together in a superb Barbaresco that has so much to offer.

Evolution:
 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

