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
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:
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: 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