

BARBARESCO DOCG BORDINI



Area: 1 hectare

Vineyards: Neive

Grape variety: Lampia, sub-variety of Nebbiolo

Density: 4000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 250 m above sea level

Bottles produced: 6,000

Harvest period: end of September

Vinification: in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 20 days with submerged cap

Ageing: 12-14 months in large Slavonian oak barrels

Lysis: 60 days

Bottle ageing: 6 months

Sensory Profile

Ruby red in color with light garnet highlights. Great finesse on the nose, harmonious and complex. Sensations of ripe red fruit and violet, with spicy undertones. Enveloping tannins, great elegance, sapidity and persistence on the palate.

Serving suggestions: fresh pasta with light sauces or better Langhe white truffle, rabbit stew and roasted white meat, veil raw tartare, soft cheeses.

Serving temperature: 16-18° C.

Notes

Our production range is rounded off by this great expression of the Nebbiolo grape. Like Cognito's other wines, this Barbaresco is elegant and structured, with a fiercely independent character. This isn't a Barbaresco that wants to mimic its cousin Barolo, but a wine that demands respect for its full, strong identity, from vineyard to cellar. This is the wager of a Barolo producer going against the stream, grabbing the chance to come to terms with a historical wine, a supreme expression of the Langhe hills. This wine is born thanks to an extremely valuable collaboration with a friend and producer in Neive, which helped the Cognito family to embark on this new adventure.