



Barbaresco DOCG “Bordini”

Area: 1 hectare

Vineyards: Neive

Vine: lampia, sub-variety of nebbiolo

Density: 4000 vines per hectare

Cultivation: vertical trellised, Guyot pruning

Altitude: 250 m above sea level

Area: 6,000 sq. m

Harvest period: end of September

Wine making: in stainless steel, temperature-controlled, automatic pump-over, post-fermentation maceration for 20 days with submerged cap

Aging: 12-14 months in large Slavonian oak barrels

Lysis: 60 days

Bottle aging: 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—typical of nebbiolo—with spicy undertones.

Enveloping tannins, great elegance, and persistence on the palate.

Notes

Our production range is rounded off by this great expression of the nebbiolo grape. Like Corno's other wines, the Barbaresco is also elegant and structured, but with a fiercely independent character. This isn't a Barbaresco out to imitate its cousin Barolo, but a wine that demands respect for its full, strong identity, both in the vineyard and in the cellar. Here we have a Barolo producer going against the grain to gamble on Barbaresco; instead of keeping a distance, Corno grabs the chance to come to terms with a historical wine that is another supreme expression of the Langhe hills.

This wine is born of the invaluable collaboration of a friend and producer in Neive. It is thanks to him that the Corno family has been able to embark on this new adventure.