



BORGOGNO

Langhe Nebbiolo 2022

\$33.00

* Suggested retail price

 Organic Agriculture / In Conversion

	Product code	13551426
	Agent	Noble Sélection
	Licensee price	\$30.58
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Piedmont
	Appellation	Langhe
	Varietal(s)	Nebbiolo 100 %
	Colour	Red
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

Borgogno was established in 1761 by Bartolomeo Borgogno and has long been one of the most recognized names in Piedmont. Evidence of the estate's fame comes from the selection of Borgogno Barolo as the wine served at the celebration dinner for the Italian Unification in 1861. Over the years the estate has acquired some beautiful holdings including vineyards in the Crus of Cannubi, Liste and Fossati.

TASTING NOTES

Once the wine is bottled, it refines 3 months more before release. This traditional process allows the maintenance of the freshness, fruity and spicy notes of an easy-to-drink and fragrant wine, unique and elegant as its land.

PRODUCTION NOTES

Langhe Nebbiolo is a wine that reveals early emotions. It is like the baby of Barolo that shows three years in advance how can be the future of Barolo.

Fermentation is carried out for 15 days at low temperatures, 24-28°C, followed by a soft pressing and ageing in large Slavonian oak casks for 10 months at a temperature of 18 °C.

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