



BORGOGNO

Barbera d'Alba 2021

\$29.95

* Suggested retail price

 Organic Agriculture / In Conversion

	Product code	13737626
	Agent	Noble Sélection
	Licensee price	\$26.06
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Piedmont
	Appellation	Barbera d'Alba
	Varietal(s)	Barbera 100 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar	Dry
	Sugar content	2,9
	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

This traditional process allows the maintenance of the fresh acidity and spicy notes of an easy-to-drink, fragrant, unique and elegant wine.

PRODUCTION NOTES

Fermentation is carried out for 12 days at low temperatures, 24-28°C, followed by a soft pressing and ageing one part (70%) in stainless steel tanks for 10 months and the other part (30%) in large Slavonian oak casks for 10 months at a temperature of 18°C. After that the two parts are blended together for 6 months of refining in bottle.

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SYLVAIN GUILBAULT
(450) 275-1346
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Monterégie, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689