

BARBARESCO RISERVA CASCINA BORDINO

BARBARESCO RISERVA DOCG

The grapes for the production of Barbaresco Riserva DOCG Cascina Bordino are harvested in the homonymous plots of property located on the eastern side of the municipality of Treiso. These are among the vineyards with the best exposure on the whole hill, characterised by a steep slope and sandy soil with silty grey marly inserts making for a lean, compact soil. The Cascina Bordino vineyards have a great vocation for quality wine-making, producing Nebbiolo grapes appropriate for long ageing on the skins. The result is a wine that stands out for its aromatic intensity, elegance and complexity, a Barbaresco that encloses and expresses the company's long history and passion for great Nebbiolo wines.

Vinification: fermentation, with submerged cap maceration, lasts for 10-12 days at a temperature of 28°C. On completion, the wine is aged first in oak tonneau and then in large barrels for a minimum of 36 months. Bottling follows and consequent ageing for a minimum of 50 months, calculated from 1st November of the year in which the grapes were harvested.








Sensory profile: colour is lively garnet red with purple nuances. In the glass the bouquet is intense with aromas of wild rose, violets and ripe red fruit accompanied by ethereal spicy notes. Elegant and complex in the mouth, fruity and full-bodied with dense, silky soft tannins.

Suggested pairings: excellent with rich first courses and hearty main courses such as red meat and braises, game, and mature cheeses.

Recommended serving temperature: 18-20°C.



Appellation	Grape	Vineyard Area
Barbaresco Riserva DOCG	nebbiolo	Ha 3,50
Township	First year of production	
Treiso	1989	

Formats						
						
0,375 l.	0,75 l.	1,5 l.	3 l.	6 l.	9 l.	12 l.