



Fratelli Serio & Battista Borgogno
Dal 1897, vigneti e cantina in Cannubi

LANGHE NASCETTA DOC

DENOMINATION

Denomination: DOC

Variety: 100% Langhe Nascetta

VINEYARDS

Type of Soil: Sand and clay

Exposure: West

Altitude: 260-300 m above sea level

Training system: traditional Guyot

Harvest: Manual, September

VINIFICATION AND AGEING

Maceration: Cold maceration for about 24 hours

at a controlled temperature of 6-8 °C in steel.

Soft pressing and white fermentation at a controlled

temperature of approx. 16-18 °C for about 15 days.

Ageing: in steel barrels, sur lie with batonnage.

Annual production: about 4.000 bottles,

depending on the year



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AZ. AGR. BORGOGNO SERIO · BOFFA FEDERICA · BOLLA EMANUELA S.S.

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