



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

BARBERA D'ALBA SUPERIORE DOC

DENOMINATION AND AREA

Denomination: DOC

Production area: depending on the vintage, mainly in Castellinaldo, Diano d'Alba and a small village near Vergne.

Variety: 100% Barbera

VINEYARDS

Type of Soil: sandy marl and clay

Exposure: South

Altitude: 250 m above sea level

Training system: traditional Guyot

Harvest: Manual, in October

VINIFICATION AND AGEING

Maceration: with cap of about 10-12 days in wooden vats (depending on the year) with frequent pumping over

Malolactic fermentation: in steel barrels

Ageing: in big barrels of 2500-5000 liters of Slavonian oak. (Garbellotto)

(The period of wood ageing is variable and follows the needs of the individual vintages).

Bottling: placed it horizontally for about six months.

Annual production: about 10.000-12.000 bottles, depending on the year



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