



Fratelli Serio & Battista Borgogno

Dal 1897, vigneti e cantina in Cannubi

BAROLO CANNUBI DOCG

DENOMINATION AND AREA

Denomination: DOCG

Production area: Barolo

Additional geographical definitions: Cannubi

Variety: 100% Nebbiolo

VINEYARDS

Type of Soil: fine sand and limestone, union of the Tortonian and Elvetian side of the Barolo area.

Exposure: South, South-West, South-East

Altitude: 300-260 m above sea level

Year of planting: 1982-1992-1998

Training system: traditional Guyot

Total area: 3 hectares

Harvest: Manual, October.

VINIFICATION AND AGEING

Maceration: with cap of about 30-60 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)

Barolo Cannubi is aged a bout 30 months in large oak barrels, the Riserva approximately 52 months. (The period of wood ageing is variable and follows the needs of the individual vintages).

Bottling: normally in summer to ensure the ageing in bottle, then horizontally placed for about six months. All bottles are numbered on the label.

Annual production: about 19.000 bottles, depending on the year



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