



# Fratelli Serio & Battista Borgogno

*Dal 1897, vigneti e cantina in Cannubi*

## BAROLO DOCG

### DENOMINATION AND AREA

**Denomination:** DOCG

**Production area:** depending of vintage Novello, mainly.

**Variety:** 100% Nebbiolo

### VINEYARDS

**Type of Soil:** calcareous and clay.

**Exposure:** South, South-East

**Altitude:** 350 m above sea level

**Year of planting:** 1994-1999

**Training system:** traditional Guyot

**Harvest:** Manual, October.

### VINIFICATION AND AGING

**Maceration:** with cap of about 15-20 days in wooden vats, (depending on the year) with frequent pumping over.

**Malolactic fermentation:** in steel barrels.

**Aging:** in barrels of 2500-5000 liters of Slavonian oak. (Garbellotto)

(The time of wood aging is variable and follows the needs of the individual vintages)

**Bottling:** normally in the summer to ensure aging in bottle, placed it horizontally for about six months.

**Annual production:** about 6.000-10.000 bottles, depending on the year.



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**AZ. AGR. BORGOGNO SERIO • BOFFA FEDERICA • BOLLA EMANUELA S.S.**

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