



Fratelli Serio & Battista Borgogno

Dal 1897, vigneti e cantina in Cannubi

NEBBIOLO D'ALBA DOC

DENOMINATION AND AREA

Denomination: DOC

Production area: depending on vintage, mainly in Diano d'Alba

Variety: 100% Nebbiolo

VINEYARDS

Type of Soil: Sant'Agata Fossil Marl, sandy and clay

Exposure: South

Altitude: 250 m above sea level

Year of planting: 2015

Training system: traditional Guyot

Total area: 1,30 hectares

Harvest: Manual, 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: normally in summer to ensure the ageing in bottle, then horizontally placed for about six months.

Annual production: about 10.000 bottles, depending on the year



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