



# Fratelli Serio & Battista Borgogno

*Dal 1897, vigneti e cantina in Cannubi*

## BARBERA D'ALBA SUPERIORE DOC

### DENOMINATION AND AREA

**Denomination:** DOC

**Production area:** depending of vintage Castellinaldo, Diano d'Alba and little village near Vergne.

**Variety:** 100% Barbera

### VINEYARDS

**Type of Soil:** sandy marl and clay

**Exposure:** South

**Altitude:** 250 m above sea level

**Year of planting:** 1974- 1984

**Training system:** traditional Guyot

**Harvest:** Manual, in October

### VINIFICATION AND AGING

**Maceration:** with cap of about 10-12 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:** placed it horizontally for about six months.

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



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

Via Crosia, 12 • Loc. Cannubi • 12060 Barolo (CN)

info@borgognoseriobattista.it • www.borgognoseriobattista.it