

AZIENDA AGRICOLA
BORGOGNO
◆ RIVATA ◆

Langhe Nebbiolo DOC Bricot

This ruby-red wine tends to become orangey color with aging. Its scent is characteristic, with delicate fruity and floral hints. The taste is dry, at times amiable, velvety, with good body. It goes well with traditional Piedmont dishes, like stuffed pasta, roasts, boiled meats and cheeses.



Basic information

Product Name: Langhe Nebbiolo
DOC Bricot
Vineyard: Nebbiolo
Denomination: Langhe Nebbiolo
Classification: DOC

Color: red
Type: still
Country / Region: Piedmont / Italy
Alcohol: 14
Number of bottles produced: 4,000

Vinification

Method: pressing, de-stemming
and maceration with grape skins
with frequent pumpings
Temperature: 28 °C
Lenght: 7 / 10 days
Malolactic: done
Aging: in steel and wood

Age of barrels: 10 years
Barrels type: big barrels
Wood type: French oak
Level of toast: medium
Aging time in wood: 6 months
Minimum aging in bottle: 2 months

Vineyard

% of Grape/Cépage: 100% Nebbiolo
Soil: medium texture
Exposure: south
Agricultural method: guyot

Year of plantation: 2012
Type of harvest: manual in wooden
crates
Geolocation: Langhe

Bottle

Empty bottle weight: 450 g
Date of bottling: 2016
Aging potential: 8/10 years
Cork size: 24 x 44 mm

Cork material: cork
Bottle type: Albeisa