



## 2013 BORDINI BARBARESCO DOCG

### THE STORY

Bordini is the name of the cru in Neive village where the vineyard is located. This wine is the offspring of an invaluable collaboration with a friend of the Cogno family, a producer in Neive. It is thanks to this collaborative effort that the Cogno family has been able to embark on a new adventure as a Barolo producer making a historic Barbaresco wine.

### 2013 VINTAGE NOTES

The very cold winter lasted until April and delayed the first part of vegetative development, a pattern that held until the harvest, which was also delayed by 10-12 days. In May, we had several rainfalls, creating a water reserve for the second part of the year which was very dry. July was temperate, and a large temperature range in August allowed the grapes to develop aromas and polyphenols. Finally, the warm weather of September and October helped the grapes mature, especially the late-ripening Nebbiolo, giving rich fruits and classic wines.

### VINEYARDS

|                              |   |
|------------------------------|---|
| <b>Varietal Composition:</b> | 100% Nebbiolo da Barbaresco   |
| <b>Sources:</b>              | 100% estate vineyards within the Bordini cru, located halfway up the hill |
| <b>Area:</b>                 | 1 hectare (2.47 acres)  |
| <b>Exposure:</b>             | Southern  |
| <b>Altitude:</b>             | 300 meters (984 feet) above sea level                                     |
| <b>Soil Composition:</b>     | Medium-textured calcareous  |
| <b>Vine Age:</b>             | 30 years old  |
| <b>Vine Density:</b>         | 4,000 vines/hectare (1,619 vines/acre)                                    |
| <b>Cultivation:</b>          | Vertical trellising, Guyot pruning, 100% organic (not yet certified)      |
| <b>Harvest:</b>              | End of September  |

### VINIFICATION

|                                 |   |
|---------------------------------|---|
| <b>Fermentation:</b>            | 100% in stainless steel, temperature-controlled, automatic pump over, postfermentation maceration for 15-20 days with submerged cap, 100% with indigenous yeast |
| <b>Skin Contact:</b>            | 35-40 days  |
| <b>Malolactic Fermentation:</b> | 100% in steel fermenters  |
| <b>Aging:</b>                   | 15 months barrel-aging in large, used Slavonian oak; bottle-aged for 6 months. Bottled without filtration   |
| <b>Cases Produced:</b>          | 860 (12/750ml)  |
| <b>Cases Imported:</b>          | 125   |
| <b>Alcohol:</b>                 | 14%   |

### TASTING NOTES

Ruby red in color with garnet highlights, clear and characteristic. On the nose, it shows the typical elegance of Barbaresco from the Neive township, with aromas of red fruits and undergrowth combined in an amazing bouquet of wild flowers and tobacco. On the palate, the classic elegance and power of the vintage are well-blended. Silky tannins, long and persistent, with a pleasant acidity. This wine is already excellent young, but will only evolve and get better over time.