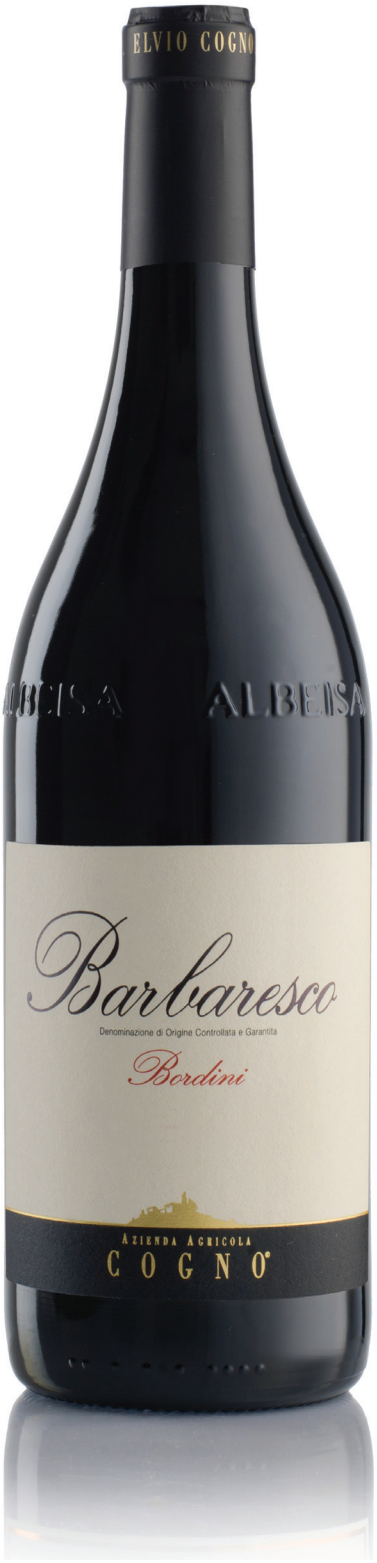
AZIENDA AGRICOLA
COGNO®

Elvio Cogno



Bordini 2011
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.

2011 Vintage Notes:
A cold winter with frequent snowfall was followed by a cool, wet spring, especially during the month of March. From May to August, temperatures increased steadily, often exceeding 30°C (86°F), then returned to normal ranges in September. The difference in fruit maturation between the best exposed vineyards of the hills and those not as exposed to long periods of sunlight was very evident.

Vineyards:
Varietal: 100% Nebbiolo da Barbaresco
Source:100% estate vineyards located halfway up the hill, with excellent exposure, within the Bordini cru
Area: One hectare (2.471 acres)
Exposure: Southern
Altitude: 300 meters (984 feet) above sea level
Soil composition: medium-textured calcareous
Vine age: 30 years old.
Vine density: 4,000 vines per hectare
Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest: October 1

Vinification:
Fermentation: 100% in stainless steel, temperature-controlled, automatic pump-over, post-fermentation maceration for 15-20 days with submerged cap, 100% with indigenous yeast
Skin contact: 35 - 40 days
Malolactic fermentation: 100% in steel fermenters
Aging: 15 months barrel aging in large, used Slavonian oak; bottle aged for six months
Bottled without filtration
Alcohol: 15%
Aging potential: 15 - 20 years

Tasting Notes:
Ruby red in color with light garnet highlights. Great finesse on the nose, harmonious and complex. Sensations of ripe red fruit – typical of Nebbiolo – with spicy undertones. Enveloping tannins, great elegance and persistence on the palate.

WILSON DANIELS
SINCE 1978