



2019 BORDINI BARBARESCO DOCG

THE STORY

Our production range is rounded off by this great expression of the Nebbiolo grape. Like Cognò's other wines, this Barbaresco is elegant and structured, with a fiercely independent character. This isn't a Barbaresco that wants to mimic its cousin Barolo, but a wine that demands respect for its full, strong identity, from vineyard to cellar. This is the wager of a Barolo producer going against the stream, grabbing the chance to come to terms with a historical wine, a supreme expression of the Langhe hills. This wine is born thanks to an extremely valuable collaboration with a friend and producer in Neive, which helped the Cognò family to embark on this new adventure.

VINEYARDS

Varietal Composition:	Lampia, sub-variety of Nebbiolo
Sources:	100% estate vineyards within the Bordini cru, located halfway up the hill
Area:	1 hectare (2.47 acres)
Vineyards:	Neive
Exposure:	Southern
Altitude:	250 meters (820 feet) above sea level
Soil Composition:	Medium-textured calcareous
Vine Age:	30 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest Period:	End of September

VINIFICATION

Fermentation:	100% in stainless steel, temperature-controlled, automatic pump over, post-fermentation maceration for 20 days with submerged cap
Malolactic Fermentation:	100% in steel fermenters
Aging:	12-14 months barrel-aging in large, used Slavonian oak; bottle-aged for 6 months. Bottled without filtration
Alcohol:	14%
Total Acidity:	5.16 g/L
Residual Sugar:	0.34 g/L

TASTING NOTES

The 2019 Barbaresco Bordini is generous in its olfactory dimension: it offers floral notes, scents of plum and ripe strawberry, alternating with balsamic and peppery hints, for an intriguing and multifaceted aroma. The attack in the mouth is fresh, and savory; the mouthfeel is characterized by firm and elegant tannins. It is a full and tasty wine, refined by notes of rose, violet and spices, which emphasize the long finish.

