



Bordini 2012 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 Cagno family, a producer in Neive. It is thanks to this collaborative effort that the Cagno family has been able to embark on a new adventure as a Barolo producer making a historic Barbaresco wine.

2012 Vintage Notes:

Winter was warm until the end of January, when temperatures fell, and for a month there was very cold weather (minus 15 C/5 F) with a great deal of snow, delaying the start of vegetative activity. Spring was rather cold and wet, and only by the end of June were temperatures rising. July and August were warm, but without excessive heat, while autumn was beautifully mild and dry.

Vineyards:

Varietal: 100% Nebbiolo da Barbaresco
Sources: 100% estate vineyards within the Bordini cru, located halfway up the hill
Area: 1 hectare (2.47 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/hectare (1,619 vines/acre)
Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest: October 7

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 fermentors
Aging: 15 months barrel-aging in large, used Slavonian oak; bottle-aged for 6 months
Bottled without filtration
Cases produced: 600 (12/750ml)
Cases imported: 100
Alcohol: 14%
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.