



## 2017 BORDINI BARBARESCO DOCG

### THE STORY

Our production range is rounded off by this great expression of the nebbiolo grape. Like Corno's other wines, the Barbaresco is also elegant and structured, but with a fiercely independent character. This isn't a Barbaresco out to imitate its cousin Barolo, but a wine that demands respect for its full, strong identity, both in the vineyard and in the cellar. Here we have a Barolo producer going against the grain to gamble on Barbaresco; instead of keeping a distance, Corno grabs the chance to come to terms with a historical wine that is another supreme expression of the Langhe hills. This wine is born of the invaluable collaboration of a friend and producer in Neive. It is thanks to him that the Corno family has been able to embark on this new adventure.

### 2017 VINTAGE NOTES

After several heavy snow falls in the wintertime; the beginning of the spring was quite hot with some rain that allowed the growing cycle to start earlier than usual. Towards the end of April, the sharp drop in temperatures recorded – especially overnight – caused some frost damage, but only at the bottom of the valleys and on cooler slopes, in fact none of our vineyards were affected. Starting from May, the weather was hot and dry, enhancing a perfectly even fruit set followed by a quick veraison. These dry conditions, even if considered extraordinary, did not negatively affect the growing cycle because of the reserve of water from the winter snow. By the end of August and September, the cool nights helped to develop perfect phenolic ripening. Harvest was about 7 to 10 days earlier than usual.

### VINEYARDS

Varietal Composition:	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:	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)

### VINIFICATION

Fermentation:	100% in stainless steel, temperature-controlled, automatic pump over, post-fermentation maceration for 20 days with submerged cap, 100% with indigenous yeast	
Skin Contact:	35-40 days	
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: 14.5%	Total Acidity: 5.80 g/L	Residual Sugar 0.67 g/L

### TASTING NOTES

The 2017 Barbaresco Bordini is a joyful expression of fresh red berries and sweet spices, with an incredible texture of tannins that will develop sip after sip. It is vibrant with a vertical acidity that keeps the wine up until the end, with a long, complex and refreshing aftertaste.