



Fratelli Serio & Battista Borgogno
Dal 1897, vigneti e cantina in Cannubi

DOLCETTO DI DIANO D'ALBA DOCG

DENOMINATION AND AREA

Denomination: DOCG

Production area: Diano d'Alba

Variety: 100% Dolcetto

VINEYARDS

Type of Soil: Sant'Agata Fossil Marl, sandy and clay

Training system: traditional Guyot

Harvest: Manual, in late September .

VINIFICATION AND AGEING

Maceration: with cap of about 6-8 days in wooden vats, (depending on the year) with frequent pumping over.

Malolactic fermentation: in steel barrels

Ageing: in steel barrels, thereby preserving its original flavours. The ageing is completed in bottle.

Annual production: about 2.000 bottles, depending on the year



AZ. AGR. BORGOGNO SERIO • BOFFA FEDERICA • BOLLA EMANUELA S.S.

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