



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

## LANGHE NEBBIOLO DOC

### DENOMINATION AND AREA

**Denomination:** DOC

**Production area:** mainly Diano d'Alba and Barolo.

**Variety:** 100% Nebbiolo

### VINEYARDS

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

**Exposure:** South and West

**Altitude:** 2350 m above sea level (Diano d'alba),  
250 m above sea level (Barolo)

**Training system:** traditional Guyot

**Harvest:** Manual, October.

### VINIFICATION AND AGEING

**Maceration:** with cap of about 10-12 days in steel barrels (depending on the year) with frequent pumping over. Maceration with 20% of whole bunch according to the vintage

**Malolactic fermentation:** in steel barrels

**Ageing:** in steel barrels for about 4 months

**Bottling:** normally in summer to ensure the ageing in bottle, then horizontally placed for about six months.

**Annual production:** about 5.000-10.000 bottles, depending on the year.



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

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