

**TECH SHEET**

**Winery**: Francesco Borgogno

**Brand name**: Lange Nebbiolo

**Vintage**: 2020

**PDO/PGI/TO**: DOC Langhe

**Grape variety(-ies**): 100% Nebbiolo

**Date bottled**: June, 2021

**Winemaking Regiment**: 10-12 days of fermentation and 2-3 pump-overs/day. Aged in Slavonian tonneaux for 7 months. Then another 6 months in bottle before release

**Other notes for winemaking**: Indigenous yeast

**Viticultural methods**: Organic

**Vegan**: Yes

**Yields:** 100 hl/ha. Vines planted in 1980. 1 ha in total.

**Trellising system:** Spalliera/Guyot method; southwest.

**Elevation**: 300m

**Soil**: Gravely Clay

**pH**: 3.1 **Total SO2**: 39 mg/L **Alcohol**: 14.5 by VOL **Residual Sugar**: 0.21 g/L **Total Acidity**: 4.72g/L

**Miscellaneous information:** Grapes comes from the area of La Morra-Brunate with 8500btls produced/year.

**Flavor of the wine:** Raspberry dominates with soft texture, drying and fine tannins.

**Food/wine pairing**: Best served with Fondue, risottos and grilled meats.