



2021 BORDINI BARBARESCO DOCG

WINERY

The Cognito family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

WINE

Cognito's production range is rounded off by this great expression of the Nebbiolo grape. Like the other wines, this Barbaresco is elegant and structured, with a fiercely independent character. This isn't a Barbaresco that wants to mimic its cousin Barolo, but a wine that demands respect for its full, strong identity, from vineyard to cellar. This is the wager of a Barolo producer going against the stream, grabbing the chance to come to terms with a historical wine, a supreme expression of the Langhe hills.

VINEYARDS

The vineyard spans 2 hectares and is located in the Neive commune, specifically in the Bordini MGA. The Nebbiolo plot is positioned with a southern exposure, which is ideal for maximum sunlight. Additionally, the vineyard is situated at an elevation of 250 meters above sea level, providing a favorable climate for grape cultivation.

VINTAGE NOTES

In 2021, winter brought mild temperatures, which led to an early bud break of the vines, but, at the same time,

abundant rain, and moderate snow, which favored a large water supply, which turned out to be fundamental during the dry, but never excessively hot summer. After this unexpected early spring, we witnessed a drastic drop in temperatures which caused a slowdown in growth of the vines. At a later time, the season was characterized by very windy days, especially in May and June, and dry, but never excessively hot. The other features that have distinguished this vintage were the absence of summer hail and spring frost and the ideal temperature changes between day and night in September, while the rain that fell during the last summer days proved to be necessary to achieve a complete maturation of the grapes.

WINEMAKING

Vinification in stainless steel, temperature-controlled, automatic pumping-over, post-fermentation maceration for 20 days with submerged cap. Aging for 14 months in Slavonian oak barrels.

TASTING NOTES

The color is ruby red with bright garnet reflections. The 2021 Barbaresco Bordini has aromas of ripe red fruit, and rich floral and spicy notes, making it refined and complex. The palate is well-structured with robust yet enveloping tannins, offering long persistence and depth. It is a high-quality wine that fully expresses the vintage characteristics and will provide great satisfaction even in the long term.

VINEYARD

Region:	Piedmont
Appellation:	Barbera d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	42 years old South exposure
Vine Density:	4,000 vines/hectare (1,600 vines/acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Nebbiolo
Aging:	In large Slavonian oak barrels for 14 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%