



2022 BORDINI BARBARESCO DOCG

WINERY

The Cogno 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

Cogno'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

The 2022 vintage was unique due to unusual weather and exceptional results. Winter saw minimal snow and rainfall, with only light spring rains in early May. Despite a summer marked by drought and record temperatures, the harvest yielded healthy grapes, producing wines with character, freshness, and harmony.

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 Barbaresco Bordini 2022 displays a beautiful garnet color. The bouquet is intense and complex, unfolding in layers. Its captivating aromatic profile reveals ripe red fruits — brandied cherry, raspberry — followed by sweet spices like cinnamon and clove. A subtle herbal character emerges in the background, reminiscent of dry Mediterranean herbs.

The wine shows remarkable freshness with well-integrated tannins. The attack is precise and lively, with spicy notes that mirror the nose. The mouthfeel is elegant and deep, offering excellent length.

VINEYARD

| | |
|----------------|--|
| Region: | Piedmont |
| Appellation: | Barbera d'Alba DOC |
| Soil: | Calcareous-clay |
| Age/Exposure: | 43 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% |
| RS: | 0.62 g/L |
| TA: | 5.29 g/L |