

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
BONBAR	Cascina Bongiovanni	Italy	Piedmont
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Nebbiolo	14%	French Barriques, 18 months	Cork



Background

A small, family-run estate in the heart of Italy's prestigious Piedmont region. Two hectares of 30+ year old vines are managed with strict viticultural rules, particularly in terms of yield. Minimal interference occurs in the vineyard; the use of chemical sprays is limited. Planted on South-east facing slopes with clay and loam soils. The hillside where the vines are planted is divided by a fissure running from the top of the hill to the valley below. Two zones are created - the area to the right of the town Castiglione Falletto il castello and to the left of the main road leading to Castiglione â€œpernannoâ€œ. The annual temperatures, rainfall and climatic conditions determine the quantity of Barolo produced.

Winemaking

The grapes are crushed before being fermented on their skins in stainless steel tanks. The resulting wine is aged for a minimum of 18 months in French oak barriques. This wine is not filtered so may throw a sediment; decanting is advised.

Tasting & Pairing

Damp cedar and forest fruit characters on the nose alongside a hint of wet mint and earthy mushrooms. Supple, fine-grained tannins with good supporting weight. Flavours of dried red berries and twiggy dried spice. A savoury undertone, but finishes with juicy fruit.

The perfect accompaniment to rich ragu and risotto dishes. Alternatively pair with strong cheese.

Sustainability & Extra Information

n/a