

Cascina Bongiovanni

Barolo DOCG

ABV

14%

Capsule

Cork

Code

BONBAR

Region and Country

Piedmont, Italy

Grapes

Nebbiolo

Producer

The estate was founded in 1950 by Giovanni Bongiovanni and is today run by his grandson Davide Mozzone, wife Marina and children Sara and Luca. Over the last 20 years, Davide has been guiding the estate's 7 hectares of vines towards a more environmentally conscious way of viticulture.

Climate, viticulture, winemaking

With vineyards located in the municipalities of Castiglione Falletto, Serralunga and Diano, these so-called 'hero vineyards' grow the best grapes on the steepest slopes. Management is all manual and the team follow organic practices where possible; natural fertilisers such as green manure are used to enrich the soil. This barolo is produced from vines with an average age of 20-30 years from a vineyard area of only 2 hectares. Aged for at least 24 months in French oak barrels. This wine is unfiltered, so decanting is recommended.



Tasting Notes

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 twiggly dried spice. A savoury undertone, but finishes with juicy fruit.

Good to know

Vegetarian and vegan friendly.

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