



BORG LAME - Sanroc

Barolo DOCG 2020



Borgo Lame: The simplicity and authenticity of a farming village, through the heady aroma of our wines. Antiche Cantine Borgo Lame rises in the hearth of Piedmont, at Cisterna d'Asti. In this small village, located between Langhe, Roero and Monferrato, with a unique territory, a family of farmers has been patiently working the land for years, by handing down the ancient knowledge of vine cultivation and winemaking to the next generation.

Sanroc: A small ancient village with a few houses and a church, where San Rocco is the saint patron of that place. The church a bit bigger than a room, where the mass is celebrated every Sunday and on the San Rocco anniversary.

Tasting notes: Lively aromas and flavors of violets, roses and red fruits with hints of cacao and cinnamon. Complex and smooth tannic structure with well balanced acidity and dark fruits in a charming and long finish.

Winemaker: Paolo Cordero

Appellation: DOCG Barolo

Grapes: 100% Nebbiolo

Soil: Calcareous **Yield:** 8000 kg/Hectare

Vineyard practice: sustainable practices, grass cover cropping, minimum tillage, fertilization with organic and green manure.

Fermentation: Stainless steel temperature-controlled tanks for 12 to 15 day at 28 to 30°C.C. Malolactic fermentation at 20°C.

Ageing: 24 months in oak barrels.

Ph: 3.5 **RS:** <0.5 grams per liter **Alc:** 14% **UPC:** 8029591003018

DOCG Barolo: Established as a DOC in 1966 and became a DOCG in 1980. The region's vineyard elevation ranges from 560ft to 1,770ft. Wines are made with the Nebbiolo grape and must have a minimum of 38 months of aging before release, including a minimum of 18 months in oak barrels. For Riservas the aging requirement is 62 months, including 18 months in oak barrels. Barolos tend to be rich, deeply concentrated full bodied wines with pronounced tannins and acidity.

Other Wines Available:

Borgo Lame Barbera d' Asti DOC

Borgo Lame Fre Grignolino Piemonte DOC

