



Fratelli Serio & Ballista Borgogno
Dal 1897, vigneti e cantina in Cannubi





Italy

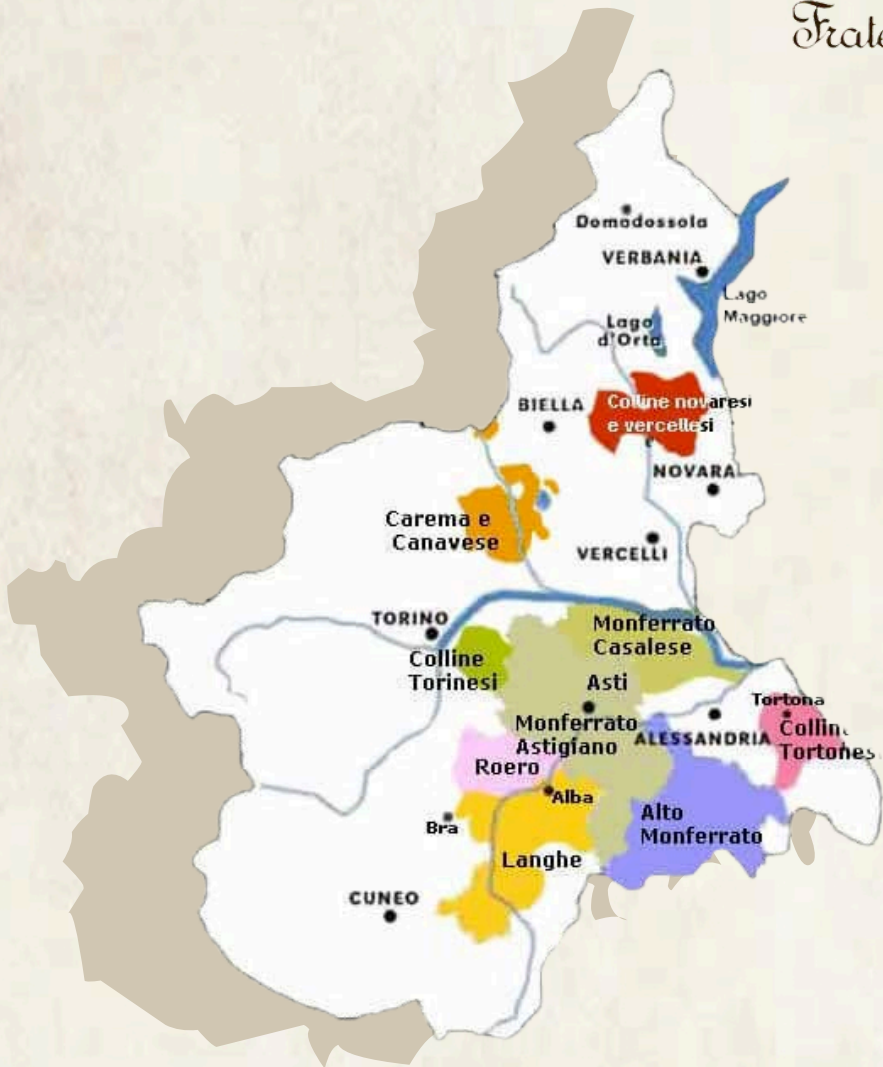
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Piemonte



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The wine-growing areas of Piedmont

Piedmont: Langhe Roero and Monferrato
on the UNESCO list since 2014



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Le Langhe

Langhe description

The Langhe is an area located south of Piedmont, between the provinces of Cuneo and Asti characterized by an extensive hill system, delimited by the rivers **Tànarò, Belbo, Bòrmida di Millesimo and Bòrmida di Spigno** and bordering the territories of **Astesana, Monferrato and Roero**.

Langhe is divided into:

- **towns of the lower Langa:** area with altitudes generally lower than 600 m; area of vineyards and truffles towns
- **towns of the high Langa:** area with altitudes up to 896 m (Mombarcaro); woods, hazelnut groves of the prized "tonda gentile delle Langhe" hazelnut variety, vineyards.
- **Langa Astigiana:** area in the south of the province of Asti, with a peak of 851 m in the municipality of Seròle.
- **Langa Monregalese**

The Langhe area is characterized by high, pointed hills formed by the erosion of rivers. In Monferrato the hills are low and round and it is the area that extends from the left of the Po river to the foot of the Ligurian Apennines

The Langhe constitute a geographical area in the shape of an irregular polygon with a **perimeter of approximately 200 kilometres**, divided into three distinct hilly chains, of which the eastern one is between the two Bormides (Spigno and Millesimo), the central one between the Bormida of Millesimo and Belbo, the western one between Belbo and Tanaro.

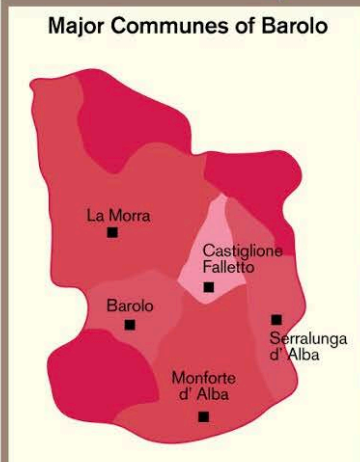
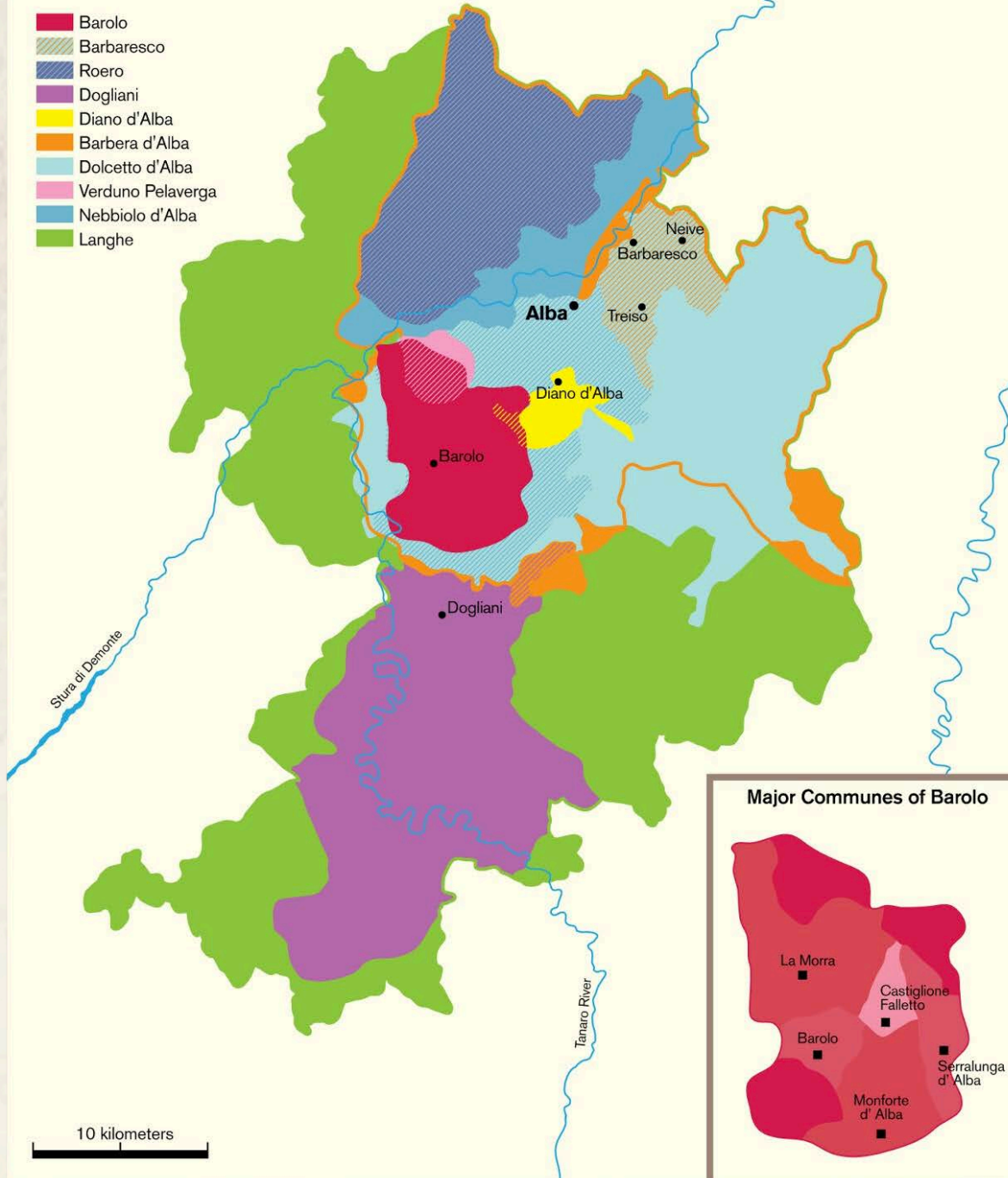
On 22 June 2014, during the 38th session of the UNESCO committee in Doha, the Langhe were officially included, together with Roero and Monferrato, in the list of World Heritage Sites



PIEMONTE: LANGHE

GUILD OF SOMMELIERS

- Barolo
- Barbaresco
- Roero
- Dogliani
- Diano d'Alba
- Barbera d'Alba
- Dolcetto d'Alba
- Verduno Pelaverga
- Nebbiolo d'Alba
- Langhe



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The main wines of the Langhe and their origin

The Langhe has a variety of soils within it that is uncommon in any other Italian wine-growing area and perhaps in the world. According to some scholars, the term Langhe derives from "Langues", strips of land that develop in a play of profiles modulated by the changing seasons, on the hills overlooking the Tanaro river.

- Barolo
- Barbaresco
- Roero
- Dogliani
- Diano d'Alba
- Barbera d'Alba
- Dolcetto d'Alba
- Verduno Pelaverga
- Nebbiolo d'Alba
- Langhe



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Focus area of Barolo wines

The Barolo area is characterized by 11 municipalities:

Barolo, Serralunga d'Alba, Castiglione Falletto.

La Morra, Monforte, Verduno, Novello, Grinzane Cavour, Diano d'Alba,

Cherasco and Roddi are instead only interested in portions of their territories.

Together with Barbaresco it has gone through all the moments of valorisation of the 20th century starting from the "Pro-Barolo" association up to the foundation of the Consortium (1934) then the obtaining of the Doc and the Docg up to the launch of the Control Plan for the Certification requested by the the European Union in 2005.

The last important work in favor of Barolo was the delimitation and formalization of **Additional Geographical Mentions** in the Regulations which took place in 2010.

Barolo vineyard area: 2000 hectares

Geographical Mentions: 181

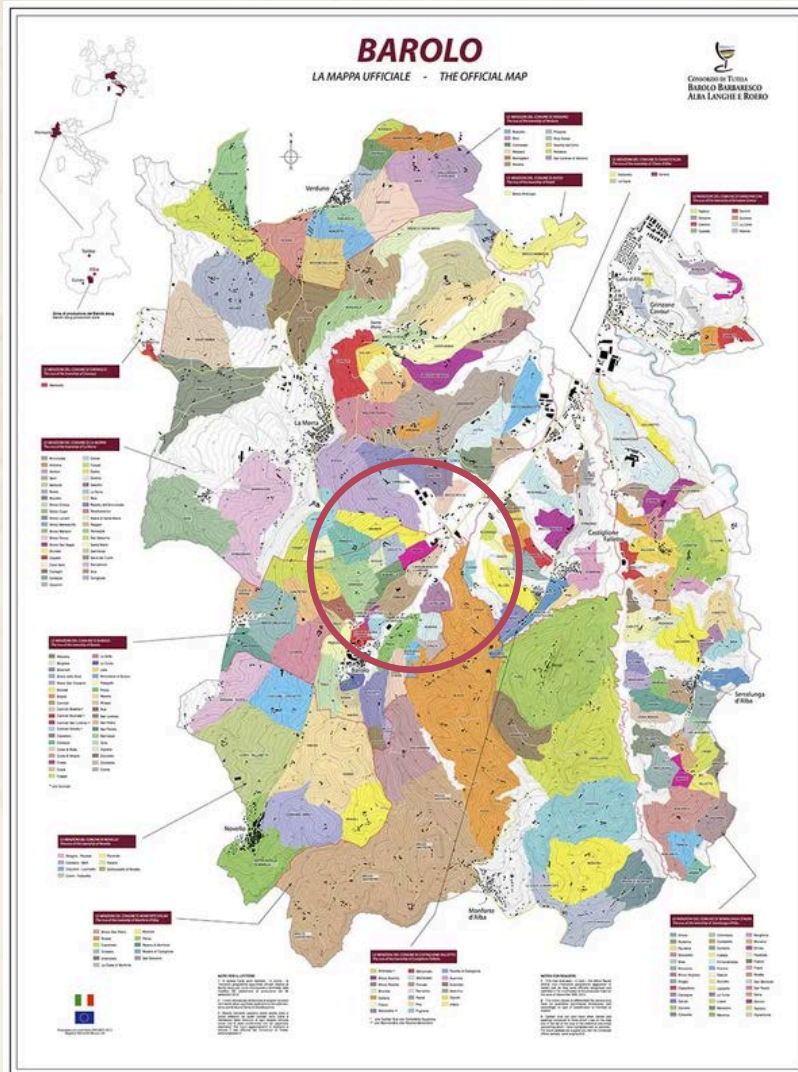
n. cellars: around 500 cellars of which more than 300 produce Barolo

Barolo Wines area in 11 villages

Mga =Additional Geographical Mentions



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CONSORZIO DI TUTELA
 BAROLO
 BARBARESCO
 ALBA LANGHE E DOGLIANI

Map of
 the Mga

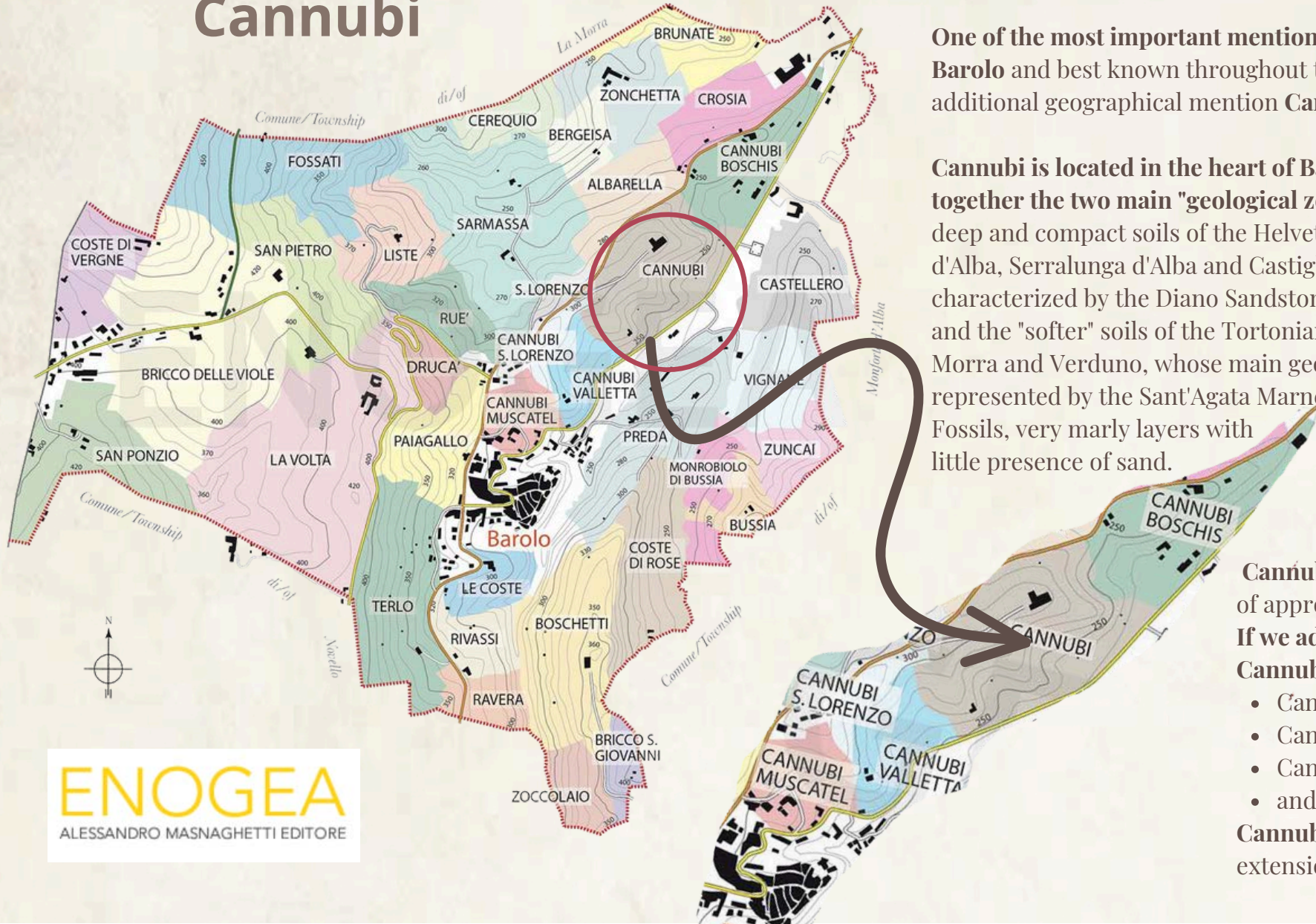
ENOGEA
 ALESSANDRO MASNAGHETTI EDITORE

Mga of the Municipality of Barolo_



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Cannubi



One of the most important mentions in the Municipality of Barolo and best known throughout the world is the additional geographical mention **Cannubi**.

Cannubi is located in the heart of Barolo and brings together the two main "geological zones" of Barolo: the deep and compact soils of the Helvetian side of Monforte d'Alba, Serralunga d'Alba and Castiglione Falletto, characterized by the Diano Sandstones and calcareous clays; and the "softer" soils of the Tortonian component of La Morra and Verduno, whose main geological characteristic is represented by the Sant'Agata Marne Fossils, very marly layers with little presence of sand.

Cannubi has an area of approximately 15 hectares. If we add the following Mga to Cannubi :

- Cannubi San Lorenzo,
- Cannubi Valletta,
- Cannubi Boschis
- and Cannubi Muscatel

Cannubi comes to an overall extension of about 38 hectares.



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Our cellar and vineyards in Cannubi

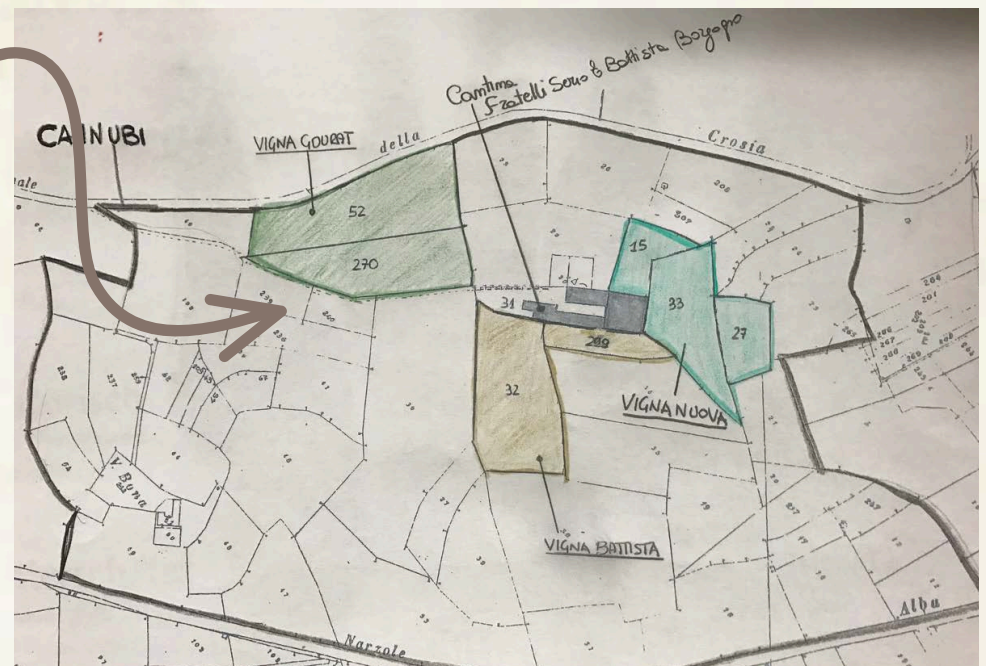
Nel cuore di Cannubi

sulla sommità di Cannubi si trova la Famiglia Borgogno, che dal 1897, possiede da 5 generazioni, la cantina e attorno i propri vigneti.

La superficie aziendale vitata si estende per un totale di 12 ettari di proprietà ed in affitto e 3 ettari circa nel cuore di Cannubi.

L'azienda possiede anche circa 2,5 ettari adibiti a Bosco.

Since **1897** our winery has been located
on the top of **Cannubi**
and all surrounded by our
vineyards





Fratelli Serio & Battista Borgogno

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THE FAMILY

The first founder was **Cavalier Francesco Borgogno**, who in the early 1800s sold wine (still without a label) in his wife's small inn in Barolo. He was also Mayor of Barolo town.

Everything then passed to **Lodovico Borgogno**, (son of Francesco Borgogno's brother) father of **Serio e Battista Borgogno** (3rd generation). Serio & Battista Borgogno they are part of generation that worked and believed in bottled wine, in the creation of our brand.

Serio & Battista, with foresight they strongly believed in Cannubi, when it was not yet known and in general to the importance of the concept of the vineyard, of the origin of the grapes linked to the wine.

Currently the company is run by 4 women, the 4th generation **Anna & Paola Borgogno** and from the 5th generation **Federica and Emanuela**.

Emanuela and her father Marco Bolla are the winemakers and they are helped by a team of full-time guys in the cellar and in the vineyard.



IN THE VINEYARD

the philosophy is to produce healthy grapes in a sustainable way. We don't use herbicides and work mainly with copper and sulfur for treatments.

The water used for the treatments is rain water, using a roof collection system.

In 2022 the company also started a project to increase biodiversity in the vineyard, planting 50 species of native plants and shrubs, with the aim of extending this project to the entire company area.

IN THE CELLAR

we follow traditional criteria, we mainly use wooden tini for fermentation and large Slavonian oak barrels for ageing. The maceration and aging times are never the same, from year to year, from vineyard to vineyard, we choose how to vinify and refine each individual wine to give maximum prominence to the vintage and vineyard. To maintain the freshness and fragrance of some wines. we use 20% whole bunch and maceration in steel tanks.

"The work of the winemaker, for us is comparable to that of a skilled seamstress, who with experience and patience, sews the best dress to give maximum prominence to the vintage and to the vineyard"

TORINO



CUNEO

ASTI

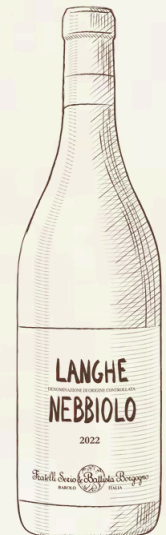
Appellation: Langhe - DOC

The DOC Langhe was born in 1994 with the aim of uniting the territory

The Langhe one is the only one in the area to have an ampelographic basis which includes all the vines traditionally grown in the area. Langhe DOC was born in 1994 with the aim of bringing together the different geological and climatic realities that make this territory unique. The high number of vines grown in the Langhe is justified by the complex pedo-climatic panorama of the area, which features marly, calcareous, sandy and clayey soils, sometimes mixed together in a unique way. This is why inside we find different vines and many types of wines.



LANGHE NASCETTA
mainly from
vineyards in Albaretto della
Torre and Diano d'Alba



LANGHE NEBBIOLO
mainly from
vineyards in Diano d'Alba
and Barolo



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LANGHE NASCETTA DOC

DENOMINATION

Denomination: DOC

Variety: 100% Langhe Nascetta

VINEYARDS

Type of Soil: Sand and clay

Exposure: West

Altitude: 260-300 m above sea level

Training system: traditional Guyot

Harvest: Manual, September

VINIFICATION AND AGEING

Maceration: Cold maceration for about 24 hours

at a controlled temperature of 6-8 °C in steel.

Soft pressing and white fermentation at a controlled temperature of approx. 16-18 °C for about 15 days.

Ageing: in steel barrels, sur lie with batonnage.

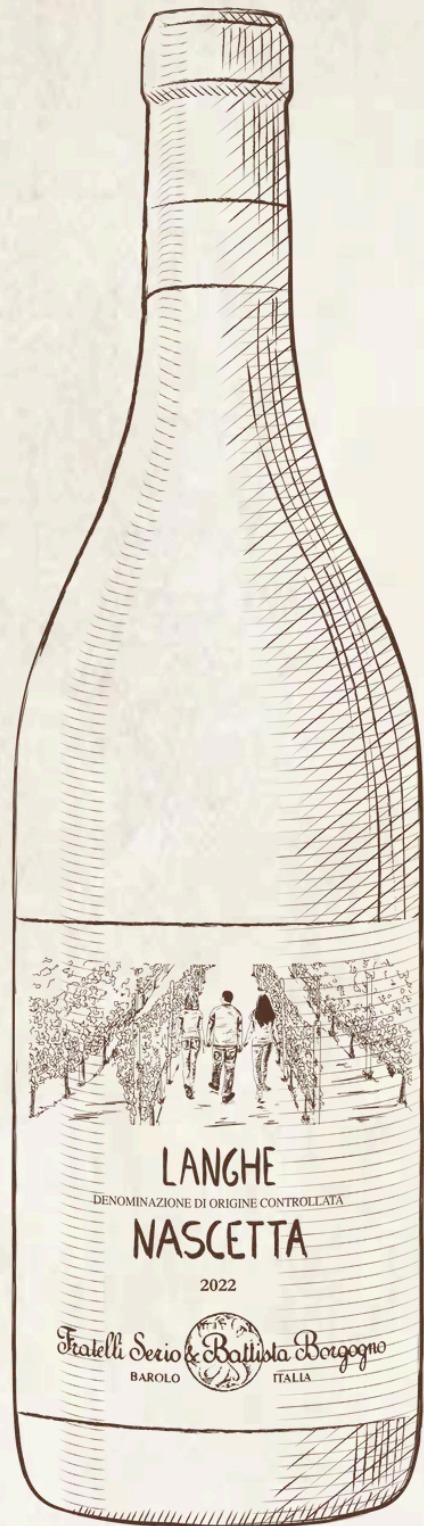
Annual production: about 4.000 bottles, depending on the year



AZ. AGR. BORGOGNO SERIO • BOFFA FEDERICA • BOLLA EMANUELA S.S.

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LANGHE NASCETTA

2022

The Nascetta grape has ancient origins, and is a native grape of the area. It still remains little known as the lands it prefers are those of the great red wines. Here, in the boom of Barolo, the farmers uproot it to plant Nebbiolo (also because it was once difficult to bring to maturity, given the colder temperatures in general) .

It is a complex but surprising blend: late harvest, it is harvested during the harvest of the reds, between Dolcetto and Barbera.

Great aging potential.

Tasting Notes: hints of exotic fruit and herbaceous notes. Citrus and more honeyed notes of acacia flower with great structure and minerality.

The Vintage: hot, with few, rainfall. It was surprising . High quality of the grapes harvested.



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LANGHE NEBBIOLO DOC

DENOMINATION AND AREA

Denomination: DOC

Production area: mainly Diano d'Alba and Barolo.

Variety: 100% Nebbiolo

VINEYARDS

Type of Soil: Sant'Agata Fossil Marl, sandy and clay

Exposure: South and West

Altitude: 2350 m above sea level (Diano d'alba),
250 m above sea level (Barolo)

Training system: traditional Guyot

Harvest: Manual, October.

VINIFICATION AND AGEING

Maceration: with cap of about 10-12 days in steel barrels (depending on the year) with frequent pumping over. Maceration with 20% of whole bunch according to the vintage

Malolactic fermentation: in steel barrels

Ageing: in steel barrels for about 4 months

Bottling: normally in summer to ensure the ageing in bottle, then horizontally placed for about six months.

Annual production: about 5.000-10.000 bottles, depending on the year.



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LANGHE NEBBIOLO 2022

Vineyards: Diano d'Alba e Barolo

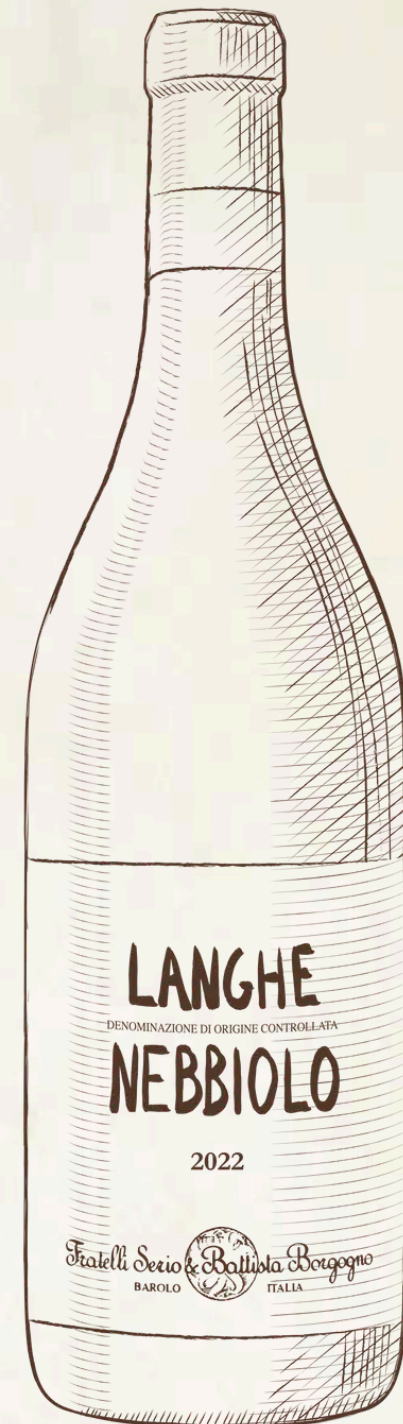
Vinification: maceration about 8-10 days, in steel with about **10% whole bunch**. Frequent pumping over, spontaneous malolactic fermentation in steel.

Ageing: about 3 months in steel, then in the bottle.

Expression of Nebbiolo, without passage in wood.

Tasting Notes: floral hints of rose. Notes of strawberry and raspberry concluded by more balsamic notes of sweet mint Pleasantly crunchy and present tannin.

The Vintage: hot, with few rainfall. It was surprising and above all expectations, high quality of the grapes harvested.



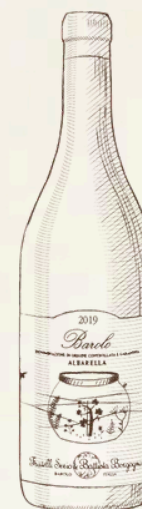
TORINO

ASTI

Appellation: Barolo - DOCG



**BAROLO
CANNUBI**
from
vineyards
in Barolo,
in Mga
Cannubi



**BAROLO
ALBARELLA**
from
vineyards in
Barolo, in
Mga Albarella



BAROLO
mainly from
vineyards in
Novello.

CUNEO



Fratelli Serio & Battista Borgogno

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BAROLO DOCG

DENOMINATION AND AREA

Denomination: DOCG

Production area: depending on vintage, mainly in Novello.

Variety: 100% Nebbiolo

VINEYARDS

Type of Soil: calcareous and clay.

Exposure: South, South-East

Altitude: 350 m above sea level

Year of planting: 1994-1999

Training system: traditional Guyot

Harvest: Manual, October.

VINIFICATION AND AGEING

Maceration: with cap of about 15-20 days in wooden vats (depending on the year) with frequent pumping over.

Malolactic fermentation: in steel barrels.

Ageing: in big barrels of 2500-5000 liters of Slavonian oak. (Garbellotto)

(The period of wood ageing is variable and follows the needs of the individual vintages).

Bottling: normally in the summer to ensure aging in bottle, placed it horizontally for about six months.

Annual production: about 10.000-15.000 bottles, depending on the year.

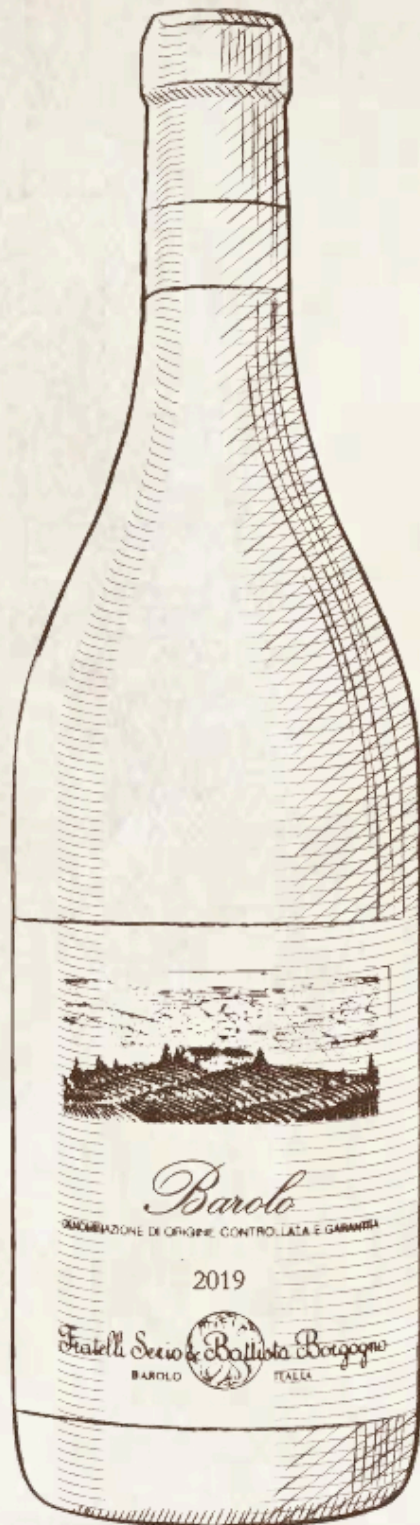


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BAROLO 2019



Vineyards: mostly from **Novello**, in the township Bergera Pezzole and small part of La morra and Monforte d'Alba.

Vinification: maceration in wooden **tini for about 20 days**, with frequent pumping over, spontaneous malolactic fermentation in steel.

Ageing: about 18 **months** in large 25-50 hl Slavonian oak barrels.

Tasting Notes: Lavander and fruity notes which finish with an elegant, pleasant and a little bit balsamic end.

The Vintage: very good with mild and balanced climate. A great vintage that gave to the wine great longevity, freshness and velvet sensations.

Alcohol content : 14%



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BAROLO CANNUBI DOCG

DENOMINATION AND AREA

Denomination: DOCG

Production area: Barolo

Additional geographical definitions: Cannubi

Variety: 100% Nebbiolo

VINEYARDS

Type of Soil: fine sand and limestone, union of the Tortonian and Elvetian side of the Barolo area.

Exposure: South, South-West, South-East

Altitude: 300-260 m above sea level

Year of planting: 1982-1992-1998

Training system: traditional Guyot

Total area: 3 hectares

Harvest: Manual, October.

VINIFICATION AND AGEING

Maceration: with cap of about 30-60 days in wooden vats (depending on the year) with frequent pumping over.

Malolactic fermentation: in steel barrels.

Ageing: : in big barrels of 2500-5000 liters of Slavonian oak. (Garbellotto)

Barolo Cannubi is aged a bout 30 months in large oak barrels, the Riserva approximately 52 months. (The period of wood ageing is variable and follows the needs of the individual vintages).

Bottling: normally in summer to ensure the ageing in bottle, then horizontally placed for about six months. All bottles are numbered on the label.

Annual production: about 19.000 bottles, depending on the year



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Owning **three hectares** on the three main exposition on **the heart of Cannubi**, it's an invaluable and unique source. Cannubi is probably one of the most complex and fascinating crus of the Barolo area.

Gorat Vineyard



Battista Vineyard



Nuova Vineyard



SUBZONE: Cannubi
EXPOSURE: West
HEIGHT ABOVE SEA LEVEL: 280 m.
TRAINING SYSTEM: traditional Guyot
YEAR OF PLANTING: 1982
PARTICLES: 52-270
TYPE OF SOIL: Silt, Sand and Clay
(mainly marl of Sant'Agata fossile
sandy, Influence of Tortonian Area)
HECTARES: 1.26

1

SUBZONE: Cannubi
EXPOSURE: South
HEIGHT ABOVE SEA LEVEL: 280 m.
TRAINING SYSTEM: traditional Guyot
YEAR OF PLANTING: 1992
PARTICLES: 32-229
TYPE OF SOIL: Silt, Sand and Clay
(mainly marl of Sant'Agata fossile
sandy, Influence of Tortonian Area
and part of the Elevantian one)
HECTARES: 0.72

2

SUBZONE: Cannubi
EXPOSURE: East
HEIGHT ABOVE SEA LEVEL: 280 m.
TRAINING SYSTEM: traditional
Guyot
YEAR OF PLANTING: 1998
PARTICLES: 15-22-33
TYPE OF SOIL: Silt, Sand and Clay
(mainly marl of Sant'Agata fossile
typical, Influence of Elevantian Area)
HECTARES: 0.73

3

BAROLO CANNUBI

2019

Vineyards: Cannubi. Gorat Vineyard (west) + Nuova Vineyard (east) + selection of the last part of Battista Vineyard (south)

Vinification: maceration in wooden tini for about 30 days, with frequent pumping over, spontaneous malolactic fermentation in steel.

Ageing: about 32 months in large 25-50 hl Slavonian oak barrels.

Tasting Notes: Elegant and fruity. Floral hints of rose and herbaceous notes. Notes of red fruit with an aftertaste of pink pepper. Elegant tannin.

The Vintage: Classic and traditional. An important vintage which gave longevity and structure to the wine

Alcohol content: 14%

In 2025, we exit with a **limited selection**, only 3000 bottles of **RISERVA 2019**. The Riserva is always a selection of grapes in the vineyard, in this case the southern vineyard



BAROLO CANNUBI

2014

Vineyards: Barolo, Cannubi, three vineyards.

Vinification: maceration in wooden tini for about 20 days, with frequent pumping over, spontaneous malolactic fermentation in steel.

Ageing: about 32 months in large 25-50 hl Slavonian oak barrels.

Tasting Notes: elegant, with delicate hints of rose, notes of red fruit of the undergrowth and plums, more enveloping hints of tobacco and earthy and peppery notes.

The Vintage: a difficult year which does not mean a bad year, but more work in the vineyard. A lot of rain in spring and also in summer, in some town even hail. Not in Barolo.

Alcohol content: 14.0%

BAROLO ALBARELLA 2019



BAROLO ALBARELLA 2019

LIMITED EDITION:

about 1040 bottles - 260 boxes from 4 bottles

VINIFICATION:

maceration in steel or in oak vat (tini),
with about 20% whole bunch,
aging in tonneaux and/or Botticella, for about
18-20 months. Details may change with vintages.

Tasting Notes:

Soft flower notes, undergrowth, red fruits, redberries, blueberries shades. Fullbody aftertaste with licorice and chocolate notes.

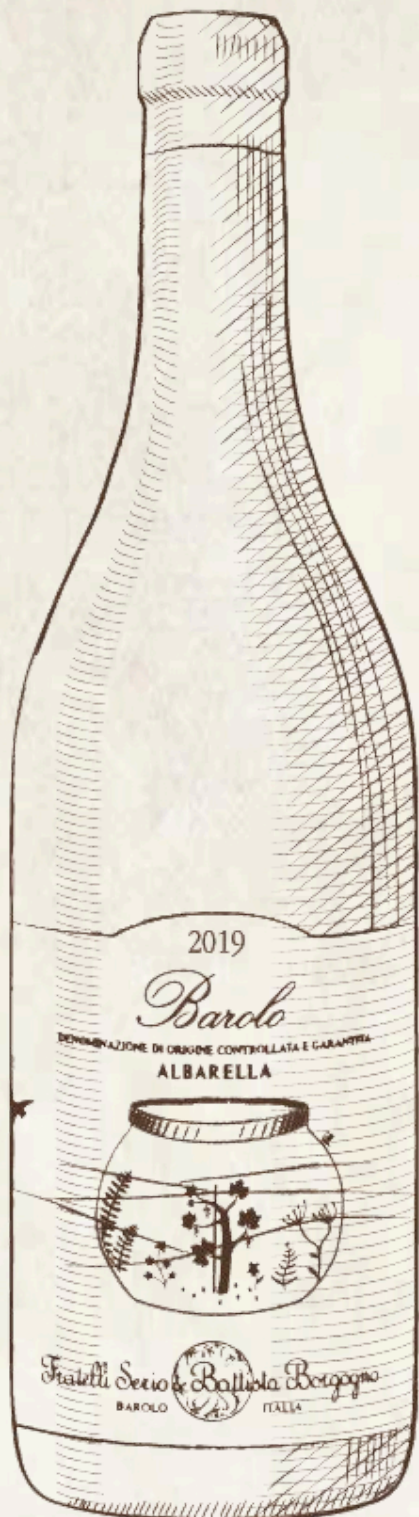
The Vintage:

very good with mild and balanced climate. A great vintage that gave to the wine great longevity, freshness and velvet sensations.

Alcohol content : 14 %

ILLUSTRATIONS:

Maria Cristina Boero - [tilla_illustration](#)





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