Borsari Simone

A young man from Ovada had dreamed since childhood of vinifying the grapes from his family's land, which for three generations had been delivered to the local cooperative winery. After attending the Alba School of Oenology in 2004, he set aside his dream due to the growing viticultural challenges in the Ovada area and the passing of his paternal grandfather, who had managed the estate.
In 2013, he moved to Barolo, becoming a winemaker at a winery in the heart of the historic center. But in 2023, encouraged by his former classmate Andrea and his father, he decided to take back the family estate, launching the production of his first wines: Oblio,100% Dolcetto, and Ada, 100% Chardonnay.
Thus, in the locality of Massi Manzolo, near the agricultural center of Ovada, the small Azienda Agricola Simone Borsari was born. An approach to winemaking that goes beyond borders, dedicated to those who live on the margins. In the vineyards of Alto Monferrato, with the most representative grape varieties of this land, a new story begins.

ADA

OLTRE CONFINE, DEDICATO A CHI VIVE AI MARGINI
44°38'24.2"N 8°36'53.6"E

Grape variety: Chardonnay
Categorization: Vino bianco
Training system: Guyot
Plant/hectare: 5.000
Year of planting: 2011
Exposure: East
Harvest time: Beginning of september

Vinification:

The grapes are destemmed, gently crushed, and sent to the press, where the skins undergo a short maceration for a few hours.
After soft pressing, the must undergoes static settling at low temperatures for a few days before being transferred to tonneaux, where alcoholic fermentation begins and lasts approximately 10 days.
At the end of fermentation, the wine is separated from the coarser lees and returned to the same tonneau, where it remains for about ten months. Once the aging process is complete, the wine is transferred to a stainless steel container before bottling.

Characteristics

The wine has a pale straw yellow color, with mineral and fruity notes and a pleasant roundness on the palate.

Recommended serving temperature: 10/12°

Pairings: Appetizers, fish-based main courses, and cheeses.

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