

B O F F A
BARBARESCO

BARBARESCO OVELLO

Controlled and Guaranteed Denomination of Origin

GRAPE : Nebbiolo

YEAR PLANTED: 1978

PRODUCTION ZONE: Barbaresco

EXPOSURE: South-westerly

SOIL: Clayey

SURFACE AREA: 4500 m²

TRAINING SYSTEM: Guyot

HARVEST: By hand in October

VINIFICATION

Traditional, fermentation in temperature-controlled stainless steel tanks equipped with an automatic pumping over system to allow greater extraction of colours and aromas. Ageing takes place in 10 Hl wooden barrels for about twenty-four months.

PARTICULAR SIGNS

COLOR

Deep garnet red

BOUQUET

Complex and rich in cooked fruit

PALATE

Dry with a robust body and aggressive tannins



Azienda Vitivinicola Boffa Carlo

Via Torino 17, 12050 Barbaresco (CN) Italia - Tel. +39 0173 635174 - boffa@boffacarlo.it - www.boffa.wine