

B O F F A
BARBARESCO

BARBARESCO PAJÈ

Controlled and Guaranteed Denomination of Origin

GRAPE: Nebbiolo

YEAR PLANTED: 1991/2006

PRODUCTION ZONE: Barbaresco

EXPOSURE: Westerly

SOIL: Calcareous

SURFACE AREA: 10000 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 26 Hl wooden barrels for about eighteen months.

PARTICULAR SIGNS

COLOR

Garnet red

BOUQUET

Intense and fresh, with a nice finesse

PALATE

Dry, robust body, with sweet and pleasant tannins



Azienda Vitivinicola Boffa Carlo

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