

BARBARESCO

Controlled and Guaranteed Denomination of Origin

GRAPE: Nebbiolo

YEAR PLANTED: 1968/1980/1994

PRODUCTION ZONE: Barbaresco

EXPOSURE: Easterly and Westerly

SOIL: Calcareous - Clayey

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 25 and 50 Hl wooden barrels for about twelve/eighteen months.

PARTICULAR SIGNS

COLOR

Garnet red

BOUQUET

Intense, fine and delicate

PALATE

Dry, smooth and harmonious body, pleasant and elegant



Azienda Vitivinicola Boffa Carlo

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