

BARBERA D'ALBA

Controlled Denomination of Origin

GRAPE: Barbaresco

YEAR PLANTED: 1958/1960

PRODUCTION ZONE: Barbaresco

EXPOSURE: North-westerly

SOIL: Calcareo

SURFACE AREA: 9000 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 20 Hl wooden barrels for about twelve months.

PARTICULAR SIGNS

COLOR

Ruby red with deep purple highlights

BOUQUET

Intense, floral, fine and delicate, very fruity

PALATE

Dry, smooth, nicely structured with an excellent balance between nose and palate



Azienda Vitivinicola Boffa Carlo

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