

BARBERA D'ASTI SUPERIORE

Controlled and Guaranteed Denomination of Origin

GRAPE: Barbera

EXPOSURE: South and South-East

SOIL: Soil rich in sand and calcareous clay

TRAINING SYSTEM: Guyot

HARVEST: Late September / Early 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 twelve months.

PARTICULAR SIGNS

COLOR

Bright, deep ruby red

BOUQUET

Fruity and vinous

PALATE

Full and enveloping on the palate, slightly acidic and well-structured



Azienda Vitivinicola Boffa Carlo

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