

DOLCETTO D'ALBA

Controlled Denomination of Origin

GRAPE: Dolcetto

YEAR PLANTED: 1994

PRODUCTION ZONE : Barbaresco

EXPOSURE: Easterly

SOIL: Calcareo

SURFACE AREA: 4500 m²

TRAINING SYSTEM: Guyot

HARVEST: By hand in September

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 the bottle.

PARTICULAR SIGNS

COLOR

Ruby red with deep purple highlights

BOUQUET

Intense, floral and delicate, very fruit

PALATE

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



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