

LANGHE NEBBIOLO

Controlled Denomination of Origin

GRAPE: Nebbiolo

YEAR PLANTED: 2009

PRODUCTION ZONE: Neviglie (near Barbaresco)

EXPOSURE: Easterly and Westerly

SOIL: Clayey - Calcareous

SURFACE AREA: 3800 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

Garnet red

BOUQUET

Red fruit, fresh, fine and delicate

PALATE

Persistent and harmonious



Azienda Vitivinicola Boffa Carlo

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