

NA MIÀ

GRAPES: Nebbiolo-Barbera-Cabernet

YEAR PLANTED: 2009

PRODUCTION ZONE: Neviglie (near Barbaresco)

EXPOSURE: Easterly - Westerly

SOIL: Clayey - Calcareous

SURFACE AREA: 2000 m²

TRAINING SYSTEM: Guyot

HARVEST: By hand in October

VINIFICATION

Traditional, separate fermentation for each grape variety in temperature-controlled stainless steel tanks equipped with an automatic pumping over system to allow greater extraction of colours and aromas. Blending takes place at the end of the alcoholic fermentation process. Ageing takes place in 5 Hl wooden barrels for about twelve months.

PARTICULAR SIGNS

COLOR

Deep ruby red

BOUQUET

Fresh and rich with red fruit

PALATE

Dry body, pleasant on the palate, persistent and harmonious



Azienda Vitivinicola Boffa Carlo

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