BOVIO®

BAROLO DOCG
del Comune di La Morra

MUNICIPALITY: La Morra

ESPOSURE: Southerly and South-easterly

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 15 days in temperature-controlled stainless steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by racking and malolactic fermentation. The wine is then racked into oak barrels where it ages for 18 to 24 months; it is then racked into concrete tanks where it rests for a few months before being bottled.

SENSORY FEATURES: Ruby red colour with brick red highlights. The bouquet is fresh, with scents of nuts and leather. The palate is smooth with an elegant and persistent, sweet, traditional tannin.

SERVING TEMPERATURE: 16 – 17°C

Az. Agr. Bovio Gianfranco S.S.A. - Borgata Ciotto, 63 - Fraz. Annunziata - 12064 La Morra (CN) - Italy - tel. +39 0173 50667 - info@cantinabovio.it