BOVIO®

BAROLO DOCG PARUSSI

MUNICIPALITY: Castiglione Falletto

EXPOSURE: Southerly

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 15 days in temperature-controlled wooden vats, 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 medium-long maceration using the submerged cap technique, racking and malolactic fermentation. The wine is then racked into oak barrels where it ages for 20 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 traditional, with scents of ripe fruit and spices. Full-bodied with excellent structure on the palate, with elegant and very persistent tannin.

SERVING TEMPERATURE: 16 -17°C

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