BOVIO®

LANGHE NEBBIOLO DOC FIRAGNETTI®

GRAPE: Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 8 – 10 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 a few months before being bottled.

SENSORY FEATURES: Deep ruby red colour. The bouquet is young, fresh and fruity, with slight scents of leather typical of the grape variety. On the palate it is young, elegant and slightly spicy.

SERVING TEMPERATURE: 16 – 17°C

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