BOVIO®

# BARBERA D'ALBA DOC IL CIOTTO®

**GRAPE:** 100% Barbera

**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 stabilised during the winter, filtered and bottled in early spring.

**SENSORY FEATURES**: Deep red with purple highlights. The bouquet is fresh, fruity and floral. Acidity and freshness stand out on the palate.

**SERVING TEMPERATURE**: 16 – 17°C

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