BOVIO®

BARBERA D'ALBA DOC SUPERIORE REGIAVEJA®

GRAPE: 100% Barbera

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 10 – 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 different sized containers made of oak, where it ages for about 12 months before being bottled.

SENSORY FEATURES: Deep red with purple highlights. The bouquet reveals scents of nuts and balsamic notes. The palate is very full-bodied yet elegant with a very long finish thanks to the marked acidity.

SERVING TEMPERATURE: 16 – 17°C

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