

BOVIO®

Barolo Gattera Docg



Appellation: Barolo docg

Vineyard: Gattera

Location: La Morra

Aspect: facing south

Varietal: 100% nebbiolo

Hectares: 1

Soil: calcareous clay

Yield: 4.5-5 t/ha

Vine-training system: Guyot

Harvest: early-mid October

Vinification: after fermenting in steel for around 12-15 days at a controlled temperature, the wine remains on the skins (submerged cap technique) for 30-40 days

Bottles produced: 4500

Tasting notes: ruby with brick-red nuances.

Traditional style nose, showing ripe fruit and chocolate. Full-bodied with great structure on the palate, and lingering, elegant tannins.

Serving temperature: 16-17°C.

Azienda Agricola Bovio Gianfranco

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