

BOVIO®



Barolo Arborina Docg

Appellation: Barolo docg

Vineyard: Arborina

Location: La Morra

Aspect: facing south-east

Varietal: 100% nebbiolo

Hectares: 0.5

Soil: calcareous clay

Yield: 6 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: 3500

Tasting notes: ruby with brick-red highlights. Fresh on the nose, with hints of nuts and vanilla. A soft palate, with long and elegant sweet tannins.

Serving temperature: 16-17°C.

Azienda Agricola Bovio Gianfranco

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