

# BOVIO®



## Barolo Docg

**Appellation:** Barolo Docg

**Vineyard:** Rocchettevino

**Location:** La Morra

**Aspect:** facing south-east

**Varietal:** 100% nebbiolo

**Hectares:** 0.56

**Soil:** calcareous clay

**Yield:** 6 t/ha

**Vine-training system:** Guyot

**Harvest:** first ten days in October

**Vinification:** fermentation on the skins in steel for around 12-15 days at a controlled temperature

**Bottles produced:** 6000

**Tasting notes:** ruby red with brick nuances. Fresh nose, showing nuts and leather. Soft on the palate, with traditional, elegant, sweet tannins lingering on the finish.

**Serving temperature:** 16-17°C.

**Azienda Agricola Bovio Gianfranco**

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