

BOVIO®



Langhe Nebbiolo Doc Firagnetti

Appellation: Langhe Nebbiolo Doc

Vineyards: various

Location: La Morra

Aspect: facing south-east

Varietal: 100% nebbiolo

Hectares: 1.5

Soil: calcareous clay

Yield: 7 t/ha

Vine-training system: Guyot

Harvest: late September / early October

Vinification: fermentation on the skins in steel for around 8-10 days at a controlled temperature

Bottles produced: 6000

Tasting notes: intense ruby red, with a fruity, fresh, youthful nose hinting at the varietal's leathery overtones. On the palate it is young, slightly spicy and elegant.

Serving temperature: 16-17°C.

Azienda Agricola Bovio Gianfranco

Borgata Ciotto, 63 - Fraz. Annunziata - 12064 La Morra (CN) - Italia

tel. +39 0173 50667 - boviogianfranco@boviogianfranco.com - www.boviogianfranco.com