

# BOVIO®

## Barbera d'Alba Doc Superiore Regiaveja



**Appellation:** Barbera d'Alba doc Superiore

**Vineyard:** Regiaveja

**Location:** La Morra

**Aspect:** facing north-east

**Varietal:** 100% barbera

**Hectares:** 0.65

**Soil:** calcareous clay

**Yield:** 6.5-7 t/ha

**Vine-training system:** Guyot

**Harvest:** late September / early October

**Vinification:** after fermenting in steel for around 8-10 days at a controlled temperature, the wine remains on the skins for a further 15 days

**Bottles produced:** 3500

**Tasting notes:** deep red with purple highlights, and a nose hinting at nuts and balsamic notes. Great body on the palate, but at the same time elegant, with a very long finish thanks to considerable acidity.

**Serving temperature:** 16-17°C.

**Azienda Agricola Bovio Gianfranco**

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