

BOVIO®



Barbera d'Alba Doc Il Ciotto

Appellation: Barbera d'Alba doc

Vineyard: il Ciotto

Location: La Morra

Aspect: facing west

Varietal: 100% Barbera

Hectares: 1

Soil: calcareous clay

Yield: 8 t/ha

Vine-training system: Guyot

Harvest: late September

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

Bottles produced: 7000

Tasting notes: deep red with purple highlights. Young, fruity and flowery on the nose, with a crisp, fresh palate.

Serving temperature: 16-17°C.

Azienda Agricola Bovio Gianfranco

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