

BOVIO®



Regiaveja

BARBERA D'ALBA DOC SUPERIORE

Vineyard: Regiaveja

Location: La Morra

Exposition: North-East

Vine Variety: Barbera 100%

Vinification and refining: Fermentation and maceration goes on for 8 to 10 days in temperature - controlled tanks, using native yeasts. A brief maceration of the grapes and the grape skins follows. The wine is finally aged in barriques and wood barrels of different shapes, for about 12 months time.

Tasting notes: Deep red colour with purple hues. The nose opens with light scents of nut and balsamic notes. A full-bodied yet elegant wine featuring a long ending palate, thanks to the significant acidity.

Serving temperature: 16-17°C.

Azienda Agricola Bovio Gianfranco

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