

# BOVIO®



## ***Rocchettevino*** **BAROLO DOCG**

**Vineyard:** Rocchettevino

**Location:** La Morra

**Exposition:** East

**Vine Variety:** Nebbiolo 100%

**Vinification and refining:** Fermentation and maceration goes on for about 10 days in temperature - controlled tanks, using native yeasts. A brief aceration of the grapes and the grape skins follows. The wine is eventually transferred into large wood barrels.

**Tasting notes:** Ruby red coloured, this wine shows brick-like hues. It's fresh to the nose, with fragrant notes of nuts and balsamic spices. The palate is soft, featuring a sweet traditional tannin, elegant and persistent.

**Serving temperature:** 16-17°C.

**Azienda Agricola Bovio Gianfranco**

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