



BARBERA D'ALBA DOC SUPERIORE BOARINA

Grape: 100% Barbera

Harvest: by hand

Production zone: Treiso and Neviglie

Vinification and ageing: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 10-12 days in temperature-controlled concrete and steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. After racking and malolactic fermentation, the wine is racked into oak barrels, where it spends about 8 to 10 months before being bottled.

Sensory features: Deep red with purple highlights. The bouquet reveals scents of nuts and balsamic notes. The palate is very full-bodied yet elegant with a very long finish thanks to the marked acidity.

Serving temperature: 16 – 17°C

