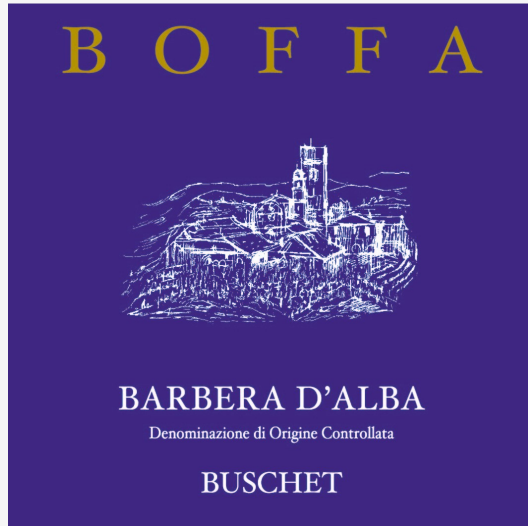


# BOFFA

## BARBERA D'ALBA DOC BUSCHET



**GRAPES:** Barbera d'Alba

**VINE AGE:** 60 years

**ALTITUDE:** 890 f.a.s.l.

**EXPOSURE:** North - West

**SOIL:** Clay and calcareous



### WINEMAKING

Fermentation in steel tanks with skin maceration. After 10 days the skins are removed and the fermentation is completed in steel tank.

---



### REFINEMENT

Aged one year in 20 Hl Slavonian oak barrels.

---



### TASTING NOTES

Ruby red color with intense purple reflections.

Nose is intense, fruit, slightly spicy.

Dry; full body, pleasant on the palate for the right balance between tannins and acidity.

Barone Trading Company LLC  
19700 S Woodland Rd.–Shaker Heights, OH 44122–USA

[www.baronetrading.com](http://www.baronetrading.com)