

# BOFFA



## BARBARESCO DOCG OVELLO



**GRAPES:** Nebbiolo

**VINE AGE:** 42 years

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

**EXPOSURE:** West

**SOIL:** Clay



### WINEMAKING

Maceration on skins lasts about 15 days in steel tanks with daily pumping over. At the end of the maceration the fermentation is completed in steel tank until the end of the malolactic fermentation.

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### REFINEMENT

The wine ages two years in 10 Hl Slavonian oak barrels. This is followed by a passage in steel for a few months before bottling and being released for the sales.

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### TASTING NOTES

Intense garnet red color.

Nose is complex and full of cooked fruit.

Dry, the body is robust and the tannin is aggressive.

