

BOVIO

BARBERA D'ALBA REGIAVEJA



Deep red with purple highlights, and a nose hinting at nuts and balsamic notes. Great body on the palate, but at the same time elegant, with a very long finish thanks to considerable acidity.

Appellation: Barbera d'Alba Doc Superiore

Color: Red

Grapes: 100% Barbera

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Aspect: South - East

Training System: Guyot

Yield t/Ha: 6.5/7 t/Ha

Fermentation: After fermenting in steel for around 8-10 days at a controlled temperature, the wine remains on the skins for a further 15 days

Aging: 6 months in 500 L barrels (20% new 80% used), followed by 8 months in Slavonian oak casks holding 16 hl

Production: 5,000 bottles per year

Represented by Soilair Selection

[Seventy.com/boviobarberaalbaregiaveja](https://seventy.com/boviobarberaalbaregiaveja)