

BOVIO

BAROLO ARBORINA



Ruby with brick-red highlights. Fresh on the nose, with hints of nuts and vanilla.

A soft palate, with long and elegant sweet tannins.

Color: Red

Appellation: Barolo DOCG

Grapes: 100% Nebbiolo

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Aspect: South - East

Training System: Guyot

Yield per t/Ha: 6 t/Ha

Fermentation: After fermenting in steel for around 12-15 days at a controlled temperature, the wine remains on the skins for 30-40 days

Aging: 24 months in barrel that have had several fills, 6 months in concrete tanks and 6 months in the bottle (no filtration pre-bottling)

Production: 3,500 bottles per year

Represented by Soilair Selection

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