

BOVIO

BAROLO 'ARBORINA'



Brick red in color with notes of vanilla and new leather on the nose. Grippy and intense on the palate with flavors of nutmeg and black tobacco.

Color: Red

Grapes: 100% Nebbiolo

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Yield: 60 hl/ha

Vineyard Location: La Morra

Farming practices: organic

Yeast: indigenous

Skin maceration: 12-15 days in fermentation followed by 30-40 days on submerged cap

Malolactic fermentation: yes

Fermentation vessel: stainless steel

Aging: 24 months in French oak botti followed by 6 months in concrete tanks and 6 months in the bottle, with no filtration

Production: 3,500 bottles per year