

BOVIO

BAROLO



Ruby red with brick nuances. Fresh nose, showing nuts and leather. Soft on the palate, with traditional, elegant, sweet tannins lingering on the finish.

Appellation: Barolo Dcog

Color: Red

Grapes: 100% Nebbiolo

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Aspect: South - East

Training System: Guyot

Yield t/Ha: 6 t/Ha

Fermentation: fermentation on the skins in steel for around 12-15 days at a controlled temperature

Aging: 12 months in barrels that have had several fills, 12 months in Slavonian oak casks, 6 months in concrete tanks and 6 months in the bottle

Production: 9,000 bottles per year

Represented by Soilair Selection

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