BOVIO BAROLO 'GATTERA'



Ruby in color with a garnet edge and traditional aromas of ripe fruit and chocolate on the nose. Full-bodied with great structure on the palate rounded out by lingering, elegant tannins.

Color: Red

Grapes: 100% Nebbiolo

Soil: calcareous clay

Age of Vines: 15-20 Years old

Aspect: South

Training System: Guyot

Fermentation: In stainless steel for 12-15 days at a controlled temperature followed 30-40 days on the skins

Aging: 24 months in Slavonian oak casks followed by 6 months in concrete tanks and 6 months in the bottle with no filtration

Production: 4,500 bottles per year Sustainably Produced ©

Represented by Soilair Selection

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