

BAROLO DOCG ARBORINA

MUNICIPALITY: La Morra

ESPOSURE: Southerly – Easterly

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 15 days in temperature-controlled stainless steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by medium-long maceration using the submerged cap technique. This is followed by racking and malolactic fermentation. The wine is then racked into oak barrels where it ages for 20 to 24 months; it is then racked into concrete tanks where it rests for a few months before being bottled.

SENSORY FEATURES: Ruby red colour with brick red highlights. The bouquet is fresh, with scents of nuts and vanilla. The palate is smooth with an elegant and persistent, sweet tannin.

SERVING TEMPERATURE: 16 – 17°C



Az. Agr. Bovio Gianfranco S.S.A. - Borgata Ciotto, 63 - Fraz. Annunziata - 12064 La Morra (CN) - Italy - tel. +39 0173 50667 - info@cantinabovio.it

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BOVIO®

DOLCETTO D'ALBA DOC DABBENE®

GRAPE: 100% Dolcetto

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 8 – 10 days in temperature-controlled stainless steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by racking and malolactic fermentation. The wine is then stabilised during the winter, filtered and bottled in early spring.

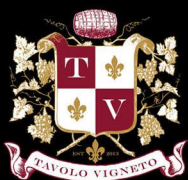
SENSORY FEATURES: Deep red colour. The bouquet is young and fresh, with scents of fresh fruit typical of the grape variety. On the palate it is young, vinous and crisp.

SERVING TEMPERATURE: 16 – 17°C



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BAROLO DOCG RISERVA DE-RIEUMES

BAROLO DOCG RISERVA DE-RIEUMES COMES FROM THE BEST GRAPES IN OUR VINEYARDS. THIS WINE IS DEDICATED TO OUR GREAT-GREAT-GRANDMOTHER, EUGENIA BREZZA DE-RIEUMES, AND IS MADE ONLY IN THE FINEST VINTAGES.

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: The Nebbiolo grapes are harvested in the second half of October. Upon arrival in the cellar, the grapes are softly crushed. Alcoholic fermentation is then started with indigenous yeasts in temperature-controlled tanks. This is followed by medium-long maceration of the skins using the “submerged cap” technique. At the end of this period, the wine is racked into other tanks where malolactic fermentation takes place, while the skins undergo soft pressing. At the beginning of winter, the wine is racked into wooden barrels where it spends a long period of ageing. At the end of this period, the wine is bottled without filtration. Then it is set aside to rest until it is released onto the market.

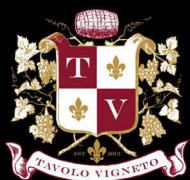
SENSORY FEATURES: Ruby red colour with brick red highlights. The bouquet enhances the scents of ripe fruit and chocolate. Full-bodied with excellent structure on the palate, with elegant, traditional and very persistent tannin.

SERVING TEMPERATURE: 16 -17°C



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BOVIO®

LANGHE NEBBIOLO DOC FIRAGNETTI®

GRAPE: Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 8 – 10 days in temperature-controlled stainless steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by racking and malolactic fermentation. The wine is then racked into oak barrels, where it ages for a few months before being bottled.

SENSORY FEATURES: Deep ruby red colour. The bouquet is young, fresh and fruity, with slight scents of leather typical of the grape variety. On the palate it is young, elegant and slightly spicy.

SERVING TEMPERATURE: 16 – 17°C



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BAROLO DOCG GATTERA

MUNICIPALITY: La Morra

ESPOSURE: Southerly

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 15 days in temperature-controlled wooden vats, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by medium-long maceration using the submerged cap technique, racking and malolactic fermentation. The wine is then racked into oak barrels where it ages for 20 to 24 months; it is then racked into concrete tanks where it rests for a few months before being bottled.

SENSORY FEATURES: Ruby red colour with brick red highlights. The bouquet is traditional, with scents of ripe fruit and chocolate. Full-bodied with excellent structure on the palate, with elegant and very persistent tannin.

SERVING TEMPERATURE: 16 – 17°C



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BAROLO DOCG PARUSSI

MUNICIPALITY: Castiglione Falletto

EXPOSURE: Southerly

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 15 days in temperature-controlled wooden vats, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by medium-long maceration using the submerged cap technique, racking and malolactic fermentation. The wine is then racked into oak barrels where it ages for 20 to 24 months; it is then racked into concrete tanks where it rests for a few months before being bottled.

SENSORY FEATURES: Ruby red colour with brick red highlights. The bouquet is traditional, with scents of ripe fruit and spices. Full-bodied with excellent structure on the palate, with elegant and very persistent tannin.

SERVING TEMPERATURE: 16 -17°C



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BOVIO®

BARBERA D'ALBA DOC SUPERIORE REGIAVEJA®

GRAPE: 100% Barbera

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 10 – 15 days in temperature-controlled stainless steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by racking and malolactic fermentation. The wine is then racked into different sized containers made of oak, where it ages for about 12 months before being bottled.

SENSORY FEATURES: Deep red with purple highlights. The bouquet reveals scents of nuts and balsamic notes. The palate is very full-bodied yet elegant with a very long finish thanks to the marked acidity.

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