

BOVIO

BARBERA D'ALBA SUPERIORE 'REGIAVEJA'



Deep red with an edge of purple, with aromas of walnut husk and balsamic. Full and elegant on the palate with considerable acidity and red fruit on the finish.

Grapes: 100% Barbera

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Vineyard Location: La Morra

Farming practices: organic

Yeast: indigenous

Skin maceration: 20-25 days

Malolactic fermentation: yes

Fermentation vessel: stainless steel

Aging: 6 months in 500 L barrels (20% new 80% used), followed by 8 months in Slavonian oak casks

Production: 5,000 bottles per year