BOVIO

BAROLO GATTERA

Ruby with brick-red nuances. Traditional style nose, showing ripe fruit and chocolate.

Full-bodied with great structure on the palate, and lingering, elegant tannins.

Color: Red

Appellation: Barolo DOCG

Grapes: 100% Nebbiolo

Soil: calcareous clay

Age of Vines: 15-20 Years old

Aspect: South

Training System: Guyot

Yield per t/Ha: 4.5-5 t/Ha

Fermentation: after fermenting in steel for around 12-15 days at a controlled temperature, the wine remains on the skins for 30-40 days

Aging: 24 months in Slavonian oak casks, 6 months in concrete tanks and 6 months in the bottle (no filtration pre-bottling)

Production: 4,500 bottles per year

Represented by Soilair Selection

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