

BOVIO

LANGHE NEBBIOLO FIRAGNETTI



Intense ruby red, with a fruity, fresh, youthful nose hinting at the varietal's leathery overtones.

On the palate it is young, slightly spicy and elegant.

Appellation: Langhe Nebbiolo Doc

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 8-10 days at a controlled temperature

Aging: 12 months in Slavonian oak casks

Production: 6,000 bottles per year

Represented by Soilair Selection

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