



# Azienda Agricola Boveri Luigi

## BOCCANERA

Bright ruby red with purple highlights.

Fresh and fragrant nose with red berries, fresh palate and medium body enhanced by nice acidity.

Drink young.

A perfect pairing with pasta e fagioli (bean soup), vegetable soups, raw meat and mixed grill.

Best served at 18°C.

**Grape variety:** 100% Barbera grapes

**Production area:** Piedmont, Colli Tortonesi

**Soil:** many-calcareous

**Exposure and elevation:** north-western, 280 metres

**Training system:** guyot, 4500 vines per ha.

**Vinification process:** soft destemming, fermentation on the skins for 10/12 days under carefully-controlled temperature conditions.

Malolactic fermentation.

**Ageing:** in steel tanks for about 4/6 months. After bottling, further ageing in the bottles for 2/3 months.

**Alcohol:** 13% by vol.



### Azienda Agricola Boveri Luigi

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