Azienda Agricola Boveri Luigi

SENSAZIONI

Vivid clear garnet red.
Refined and elegant bouquet of red fruit jam, spicy notes, full and persistent on the palate with well-rounded tannins.
Recommended pairings are roast meat, stuffed pasta dishes and aged cheeses.
Best served at 18°C.
Taste ideally in glasses with a medium-sized bowl.

Grape variety: 100% Croatina grapes
Production area: Piedmont, Colli Tortonesi
Soil: clayey-calcareous
Exposure and elevation: south-eastern, 250 metres a.s.l.
Training system: guyot, 4500 vines per ha.
Vinification process: soft destemming, maceration under controlled temperature and malolactic fermentation.
Ageing: in tonneau for about 8 months. Further ageing in the bottle for 12 months.
Alcohol: 14% by vol.

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Via XX Settembre, 6 - 15050 Fraz. Montale Celli - Costa Vescovato (AL)
tel. 0131 838165 - cell. 340 4803352 - 338 2684269
info@boveriluigi.com - www.boveriluigi.com

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