



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.

Taste ideally in glasses with a medium-sized bowl.

Vintage: 1993

Grape variety: 100% Barbera grapes

Production area: Piedmont, Colli Tortonesi

Soil: marly-calcareous

Exposure and elevation: north-western, 280 metres a.s.l.

Training system: guyot, 4500 vines per ha.

Age of vines: 11 years

Yield per ha.: 9 tons/ha.

Vinification process: soft destemming, fermentation on the skins for 7/8 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

AZIENDA AGRICOLA BOVERI LUIGI

Via XX Settembre, 6 - 15050 Fraz. Montale Celli - Costa Vescovato (AL)

Tel: 0131 838165 / 838005 **Cell.:** 340 4803352 - 338 2684269

info@boveriluigi.com - **www.boveriluigi.com**