



Azienda Agricola Boveri Luigi

## VIGNA DEL PRETE

*Lively straw yellow with greenish highlights.  
Floral and fruity nose with notes of acacia flowers, hawthorn and white peach. Fresh and enjoyable dry palate. Nicely persistent.  
An excellent aperitif, it also pairs perfectly with fish appetizers, focaccia (flat bread) and farinata (chickpea pancake)  
Best served at 8/10°C.  
Taste ideally in glasses with a medium-sized bowl.*

**Vintage:** 1992

**Grape variety:** 100% Cortese grapes

**Production Area:** Piedmont, Colli Tortonesi

**Soil:** clayey-calcareous

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

**Raising system:** guyot, 4000 vines per ha.

**Age of vines:** 25 years

**Yield per ha.:** 10 tons/ha.

**Vinification process:** soft pressing, fermentation of the decanted clear juice.

**Ageing:** steel tanks for 2 months, bottling and further short ageing in the bottle before its release on the market.

**Alcohol:** 12% 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**