



Azienda Agricola Boveri Luigi

VIGNALUNGA

Ruby red with orange highlights.

Ample and elegant bouquet with spices, clover and liquorice, toasted notes of cocoa and coffee enhanced over time by an ethereal fragrance. Warm, full and voluptuous palate with an outstanding balance. Its refined elegance can be best appreciated over time.

Recommended pairings are truffle dishes, furred game, brasato (meat braised in red wine) and stracotto (beef stew). Best served at 18°C. Taste ideally in glasses with an ample bowl.

Vintage: 1996

Grape variety: 100% Barbera grapes

Production area: Piedmont, Colli Tortonesi

Soil: clayey-calcareous

Exposure and elevation: south-eastern, 250 metres a.s.l.

Training system: guyot, 4000 vines per ha.

Age of vines: 90 years

Yield per ha.: 5 tons/ha.

Vinification process: soft destemming, fermentation under controlled temperature conditions for 8/10 days, frequent pumpovers and malolactic fermentation.

Ageing: barrique/tonneau for about 18 months, further ageing in the bottle for 18 months.

Alcohol: 14.5 % by vol.



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