

BOSCHETTO VECCHIO



INFORMATIONS

BARBERA D'ASTI SUPERIORE D.O.C.G. "BOSCHETTO VECCHIO"

GRAPE VARIETY

Barbera 100%

PRODUCTION TERRITORY

"Boschetto Vecchio" vineyard located in the Cremosina-Annunziata cru in Nizza Monferrato.

REFINEMENT

In oak barrels 18 months.

AVAILABLE FORMATS

Standard 0,75 L – Magnum 1,5 L – Gallone 3 L

ORGANOLEPTIC CHARACTERISTICS

Color

Intense ruby red.

Perfume

Ample and ethereal vinous.

Taste

Important, dry and harmonious. Wine with good structure and great longevity.

Combinations

It pairs excellently with important first courses: game, roast meats.

Optimal serving temperature

18-20 °C.