

BOSCO PIERANGELO

the passion for wine comes from the respect for the territory



BAROLO BOIOLO DOCG

Variety: Nebbiolo

Vineyard: La Morra

Fermentation: it takes place in tanks of steel at a controlled temperature for 14/15 days till the end of the alcoholic fermentation. Twice a day a repressing of must over the grapes dregs takes place. This operation helps to have a good extraction of colouring agents and tannins. After the drawing the wine is stocked for about 2 months in the steel in order to complete the fermentation.

Maturity: at the end of this process the wine refines for 24/28 months in bariques (small oak barrels): 50% in new bariques and 50% in old bariques. During this period the wine is transferred at least once to avoid reductions. Barolo is bottled 6 months before its entrance into the market in order to have a further ageing of some months.

Characteristics: Barolo tends to be a rich wine which can be drunk after a long time from the vintage, but which carries his typical flavour of Piedmont since its entrance into the market. It's garnet red and deeply concentrated. It smells of flowers, with aromas of plum, small fruits and spices. It is a full-bodied wine, with pronounced tannins and acidity, which are signs of long length.

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