

**ALFIERO
BOFFA**
VIGNE UNICHE

Collina
della vedova[®]
BARBERA D'ASTI DOCG 2009

First produced in 1984

Characteristics of the vineyards:

Variety: 100 % Barbera

Average age of the plants: 65 years

Surface: 3 hectares

Density of vines per hectare: 7000

Growing system: Guyot

Pruning method: 1 shoot with 8 buds

Maximum height: 300 meters

Minimum height: 160 meters

Exposure: south, south-east, south-west

Soil Composition: marl, sandstone with presence of clayish layers, tufa and chalk.

The work in the cellar:

This wine is the innovative interpretation of Barbera d'Asti, the new style that has enabled Barbera to face the most prestigious Italian wines and to become popular on the international market. In this wine the traditional characteristics combine with the complexity of the oak enriching and refining its body without distorting the peculiarity of Barbera. Collina della Vedova ("The widow's hill") is the result of the assembly of one part of the wine from 4 crus, Cua Longa, More, Muntrivè and La Riva in percentages varying according to the vintage.

Fermentation with the skins: 12-15 days

Method of fermentation: traditional technique of submerged cap

Refinement in wooden barrels: 12-18 months in barriques, 70 % Allier and 30 % other mixed oak from the French Massif Central

Refinement in the bottle: 12-18 months

The oak releases a lot of substances enriching the organoleptic characteristics of Barbera: spicy flavours and vanilla notes, suppleness of polyphenols – elements sweetening the natural aggressiveness of Barbera. The wine is ready for delivery 4 years after the harvest and best appreciated 8-10 years after the harvest.

Median production: 18000 bottles.



SKU +619205 14%AV 12 x 750ml GLS Non Listed

Wholesale: \$22.52 GLS Retail: \$25.99

*Prices subject to change without notice and do not include taxes or bottle deposit.



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info@burrowsluongo.com

www.burrowsluongo.com