

VINCENZO BOSSOTTI
vignaiolo

Barbera d'Asti d.o.c.g. Superiore

San Rumè

VARIETY: 100% BARBERA

HARVEST: OCTOBER

VINIFICATION: STAINLESS STEEL, AGING IN BARRIQUE
AND TONNEAU

CHARACTERISTICS: INTENSE RUBY RED WITH GARNET
REFLECTIONS
SCENT OF COOKED AND LIQUOR-SOAKED FRUIT,
ETHEREAL WITH A LIGHT VANILLA NOTE
INTENSE FLAVOR WITH A DISTINCTLY DELICATE FINISH

SERVING TEMPERATURE: 18-20°C

AGING POTENTIAL: 6-8 YEARS



VINCENZO BOSSOTTI VIGNAIOLO
VIA XXIV MAGGIO, 32/34
14010 CISTERNA D'ASTI - PIEMONTE - ITALIA