



Gomba Boschetti Riofava Barbera D'Alba, 2017

La Torre, Alba,, Italy

Passion and strife to achieve excellence inspire the wines produced by Sergio Gomba. His aim is to produce increasingly prestigious wines, with a strong personality and a sense of place to the land of Barolo. The Boschetti estate extends over just fourteen hectares of vineyards that are sited on south-southwest facing slopes, a position that the residents of the Langhe call "*sori della sera*" (evening sun), rising above the Riofava, the river cutting the southern border of Barolo.



Varietals

100% Barbera

From a single vineyard in La Torre, Alba.

Vinification

Maceration on skins for 7-10 days.

Matured in large & small oak casks for

Cellar conditioned in bottle for 1 mo.

Tasting Notes

“Ruby-purple red color. Intense and fruity bouquet; hints of flowers and red fruits with a prevalence of ripe Marasca cherry. The palate is full, silky and elegant. Taste of mature cherry and plums.”