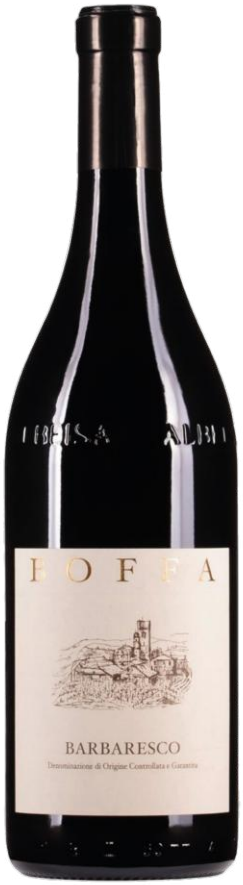
# Boffa
# Barbaresco DOCG Paje'




**Grapes:**

100% Nebbiolo

**Vinification:**

Maceration on skins lasts about 15 days in steel tanks with daily pumping over. At the end of the maceration the fermentation is completed in steel tank until the end of the malolactic fermentation.

**Refinement:**

The wine is aged one and a half year in 25 Hl Slavonian oak barrels. This is followed by a passage in steel for a few months before bottling and being released for the sales.

**Wine profile:**

Red garnet color.
Nose is intense and fresh, good finesse.
Dry, full body, the tannin is sweet and enjoyable.

## BOFFA

Company: **Boffa**

Region: **Piedmont**

Founded in: **Wine cultivation was established in 1921, in 1968 the first Boffa label was released**

Owners: **Boffa Family**

Cultivated Vineyards: **15 acres**

Nestled in the heart of Barbaresco, the Boffa winery is a testament to the Langhe's profound connection between its celebrated landscape and winemaking tradition.
Since 1968, when the reserved Pietro and his wife Marisa first began bottling under the family name, the estate has been transforming the region's quintessential Nebbiolo, Barbera, and Dolcetto grapes into wines that express the soul of this extraordinary terroir.
Today the tradition continues with the new generation, represented by Gabriele.
Boffa pays a lot of attention to the environment and soil health, taking a conscious approach, striving to work in the most respectful and natural way possible.
The harvest is strictly carried out by hand, carefully selecting the bunches so that the highest quality is guaranteed right from the start.
Aging in wood is essential to fully express the personality of each wine and to represent the highest expression of Langhe terroir.