



Storica is produced assembling Barbera grapes from San Marzano Oliveto, Moasca and Nizza Monferrato. The wine is bottled in the autumn of the year following the harvest after 3 months in tonneaux and 9 in steel tanks. It completes its organoleptic evolution 18-24 months after the harvest, according to the vintage. Alfiero Boffa produces Storica with the idea of a wine as true as possible to the special characteristics of the Barbera grape - it is fresh, clean and fruity. Storica is, in other words, an *in integrum*-version of the typical Barbera wines from the Asti area.

## **Varietal**

100% Barbera d'Asti

Total acidity: 6.7 grams/litre Dry extract: 29 grams/litre

Refinement: six months in 500L tonneaux, one year in stainless steel tanks

## **Vineyard**

The wine is made of a blend of Barbera grapes coming from young vineyards (20-30 years old). The bottling follows 18 months after the harvest.

## **Tasting Notes**

Savoury and typical, hints of dark berries.

The wild cherry noticeably expresses its ripe fruit, and zesty notes blend and pleasantly contrast. Moderate body and fresh acidity, leaves the mouth clean and never tired.

SKU +791483 13.5% AV 12 x 750ml GLS Non Listed

Wholesale: \$14.50 GLS Retail: \$16.99

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



## **BURROWS, LUONGO & ASSOCIATES**

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