
BONIPERTI FARA 'BARTON'



Region: Piedmont, Italy

Appellation: Fara DOC

Grapes: 70% Nebbiolo, 30% Vespolina

Farming: Sustainable

Age of vines: Planted in 2006

Altitude, Aspect, & Soil Type: 250 M, S Facing, clay

Typical Harvest Time: First two weeks of October

Maceration & Fermentation: Three weeks of maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 26 months in 21 hL barrels

Finishing: No fining, coarse filtration prior to bottling

Production: 2,800 bottles annually

Notes from Oliver:

A quotation from Gilberto Boniperti's web-site: "When you don't know what to do, go out in the vineyards, there's always something to do there!". Based in the small region of Fara. In the north of Piedmont, Gilberto combines this attention to the traditional work of a wine-grower with the technical knowledge gained by studying enology at the acclaimed school in Alba. The results are as you would expect, well-made, expressive, thoughtful wines.

Boniperti's top wine is their Fara DOC, a blend of Nebbiolo and Vespolina, which is common across Alto-Piemonte. It's a juicy and fresh medium-bodied red, showing notes of berries, rose petals, cinnamon, and black pepper — a beautiful compliment to everything from pasta to grilled chicken to pizza.