

# The wine estate



**ALFIERO<sup>®</sup>**  
**BOFFA**  
**VIGNE UNICHE**

**Alfiero Boffa** specialized in the production of Barbera d'Asti superiore when, in 1984, he set out selecting all vineyards of his wine estate with separate vinifications. Those researches gave birth to four crus bearing the old names of the corresponding vineyards: Cua Longa, More, Muntrivè and La Riva.

After evaluating the potential qualities of each vineyard, Boffa took an important second step in the cellar. Apart from the selections, he chose percentages of wine varying from year to year to create two more wines: two cuvées to be refined in barrels of different types of wood. These wines are: Collina della Vedova and Velo di Maya. The purpose of proposing both crus and cuvées is to make it clear that there are two ways of producing Barbera. The four crus, made in the old-fashioned way, follow the traditional criteria as regards vinification and further refinement; you could say that they are born in the vineyard whose characteristics are respected and maintained. On the other hand, the modern way allows the producer to create the cuvées in the cellar according to his personal philosophy and ambition.

The estate Vigne Uniche di Alfiero Boffa consists of 25 hectares of vineyards situated in San Marzano Oliveto, Moasca and Nizza Monferrato.