

# Testimonium

BARBERA D'ASTI  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
SUPERIORE

First label in 1996

## Alfiero Boffa:

I'm always in search of the great undiscovered qualities and the lovely surprises that Barbera has in store for us. Long life (20-30 years) is one of these qualities. The scents, the colour and the structure evolve and maintain their highest expression, like in the bottles I found in the private cellar of my father short after he passed away in 1995. Uncorking those bottles I got the idea of choosing the old way with a small lot of wine called Testimonium to testify the old winemaking methods.

A wine like this is conceivable only in the best years, with very ripe grapes and totally sound skins. These factors allow a long maceration: 20-25 days with the method of submerged cap. In this way we obtain a great quantity of extracts giving a beautiful garnet red, intense flavours of aromatic herbs and a rich structure. The malolactic fermentation evolves only partially. The refinement in wood is made for 2 years in 700 litres wooden barrels and continues 2 more years in the bottle.

## What wine guides say

**1999:** Transparent ruby red. Austere nose with undergrowth and jammy cherries. Full-bodied and harmonious. Remarkably smooth, with well-balanced acidity. Very pleasant mature notes of leather and cassis, dry and fresh finish with hints of violet.

A wine with personality, between tradition and modernity. (*Duemilavini*)

**1997:** Slightly austere, with hints of fur and goudron. (*Vini d'Italia del Gambero Rosso*)

**1996:** Very satisfying wine. (*Vini d'Italia del Gambero Rosso*)

