

Velo di maya

MONFERRATO ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

First label in 1996

This wine is produced with 2 thirds of selected Barbera grapes from small old vineyards and 1 third of other noble grapes that confer tannin and structure. Alfiero Boffa doesn't tell which these varieties are but leaves a veil of mystery, so it's up to you to find out what's hiding underneath the veil of Maya.

The vinification is the same as for Collina della Vedova. The wine rests for 18 months in wooden barrels (230 lt) and for 2 years in the bottle. Velo di Maya is very durable and reaches its climax after 8-10 years.

What wine guides say

2004: Bilberries, spices, coffee. Smooth thanks to the oak. Impressive for its intensity and persistence. (*Duemilavini*)

2003: Deep red colour. Cocoa, sandal-wood, liquorice, bilberry. Fruity, harmonious, subtle, with fresh notes and distinctive tannin. Balsamic, dry and persistent finish. (*Duemilavini*)

2001: Ruby red with garnet highlights. Vegetal scents with strawberry, coffee and vanilla. Full-bodied with distinct yet pleasant acidity nicely amalgamated with alcohol and glycerine. Smooth and harmonious. (*Duemilavini*)

2000: Ruby-garnet red, bouquet with mature fruit and rhubarb. Firm texture, appreciable persistence and finish. (*Vini d'Italia del Gambero Rosso*)

1998: Excellent, full-bodied and sophisticated with fruity, balsamic tones dominating. (*Vini d'Italia del Gambero Rosso*)

1997: With an attractively intense garnet ruby hue. On the nose, there are notes of black berry preserve and violets, enhanced by spicy, smoky nuances in a delicate and nicely balanced whole. The palate has good breadth and depth, with a counterpoint of robust tannins leading into a satisfying, liquorice-themed finish. (*Vini d'Italia del Gambero Rosso*)

