

# BOSIO



## *Barbera d'Asti DOCG*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Barbera d'Asti 100%

*Alcohol:* 13%

*Colour:* Ruby Red

*Total SO<sub>2</sub>:* 102 mg/l

*Total Residual Sugar:* 5 g/l

### **VINEYARDS:**

*Cultivation Area:* Castagnole Lanze and Costigliole d'Asti

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 6 days

*Vinification vats:* Stainless steel

*Ageing:* 6 months in oak barrels

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Red fruit aromas, silky tannin, smooth

*Tasting temperature:* 18° C

*Meal Coupling:* Cheese, pasta, risotto, meat like brasato, chicken



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO  
VINEYARDS

[www.bosiofamilyestates.it](http://www.bosiofamilyestates.it)

*Bosio:* Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN)+39 0141/847149-337/12211479 [francesco@bosiovini.it](mailto:francesco@bosiovini.it)

*Luca Bosio Vineyards:* Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN) +39 0141/847149-337/12211479 [francesco@bosiovini.it](mailto:francesco@bosiovini.it)

*Belcolle:* Fraz. Castagni, 56 12060 Verduno(CN) +39 0173/470196-333/2391319 [info@belcolle.it](mailto:info@belcolle.it)