

BOSIO

Alta Langa DOCG



TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Pinot nero 70%-Chardonnay 30%

Alcohol: 12.5%

Colour: Straw yellow towards gold

Total SO₂: 110 mg/l

Total Residual Sugar: 6 g/l

VINEYARDS:

Cultivation Area: Langhe

Vineyard Altitude: 300 m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Primary Fermentation: 7 days in steel

Secondary Fermentation: 60 days in glass bottles

Ageing: 50 months in the bottle with the yeast

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry, full bodied, smooth

Tasting temperature: 8-10° C

Meal Coupling: Aperitif, fish, entree