

BOSIO



Barbera d'Alba DOC

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera 100%

Alcohol: 14%

Colour: Ruby Red

Total SO₂: 86 mg/l

Total Residual Sugar: 3 g/l

VINEYARDS:

Cultivation Area: Alba area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 8 days

Vinification vats: Stainless steel

Ageing: 12 months in oak barrels

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with silky tannin

Tasting temperature: 18° C

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