

BOSIO



Appassimento Piemonte DOC Barbera Passita

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera 100%

Alcohol: 14 %

Colour: Ruby Red

Total Residual Sugar: 10 g/l

VINEYARDS:

Cultivation Area: Alba, Castagnole Lanze, Costigliole d'Asti, Santo Stefano Belbo, Neive.

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 stainless steel tanks

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Smooth with silky Tannin and low acidity, fruity

Tasting temperature: 18° C

Meal Coupling: Pasta, risotto, chicken, not aged cheese.