

BOSIO



Langhe DOC Rosso

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera 80% Nebbiolo 20%

Alcohol: 13%

Colour: Red

Total SO₂: 96 mg/l

Total Residual Sugar: 4 g/l

VINEYARDS:

Cultivation Area: Langhe

Vineyard Altitude: 300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin Contact Period: 8 days

Vinification Vats: Stainless-steel

Ageing: 6 months in French barrels followed by short period in bottle

Colour: Ruby red

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with silky tannins

Tasting temperature: 18° C

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