

# BOSIO



## *Barbaresco DOCG*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Nebbiolo 100%

*Alcohol:* 14%

*Colour:* Garnet Red

*Total Residual Sugar:* 2 g/l

### **VINEYARDS:**

*Cultivation Area:* Neive and Barbaresco

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

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 10 days

*Vinification Vats:* Stainless steel

*Ageing:* 24 months in oak barrels, followed by 6 months in bottle

*Yeasts:* Selected yeasts.

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

*Tasting Impression:* Dry with silky Tannin

*Tasting temperature:* 18° C

*Meal Coupling:* Ideal with meat like Brasato and cheeses