

# BOSIO

## *Piemonte DOC Rosso*



### **TECHNICAL NOTES:**

*Producer:* Bosio Boschi dei Signori

*Grape Variety:* Barbera 60%, Nebbiolo 20%  
(from Barbaresco area-young vineyards), Shiraz 10%,  
Albarossa 10%

*Colour:* Red

*Alcohol:* 13,5%

*Total Residual Sugar:* 10 g/l

*Available quantity:* 50000 bottles

*Minimum Order Quantity:* 6000 bottles

### **VINEYARDS:**

*Cultivation Area:* Langhe and South Asti Area

*Vineyard Altitude:* 300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin Contact Period:* 8 days

*Vinification Vats:* Stainless-steel

*Ageing:* 3 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:* 16-18° C

*Meal Coupling:* Entrees, Main courses, fresh game  
marinated in same wine