

# LUCA BOSIO

VINEYARDS



## *Appassimento* *Piemonte DOC Barbera Passita*

### **TECHNICAL NOTES:**

*Producer:* Luca 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 LUCA BOSIO:**

*Tasting Impression:* Smooth with silky Tannin and low acidity, fruity  
*Tasting temperature:* 18° C  
*Meal Coupling:* Pasta, risotto, chicken, not aged cheese.



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO  
VINEYARDS

[www.bosiofamilyestates.it](http://www.bosiofamilyestates.it)

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