

# LUCA BOSIO VINEYARDS



## *Barbera d'Alba DOC Egidio*

### **TECHNICAL NOTES:**

*Producer:* Luca Bosio Vineyards

*Grape Variety:* Barbera d'Alba 100%

*Alcohol:* 14%

*Colour:* Ruby Red

*Total SO<sub>2</sub>:* 96 mg/l

*Total Residual Sugar:*

### **VINEYARDS:**

*Cultivation 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:* 12 months in new French barrique followed by a short period in bottle.

### **TASTING SUGGESTION BY LUCA BOSIO:**

*Tasting Impression:* Dry with silky tannin

*Tasting temperature:* 18° C

*Meal Coupling:* Cheese, pasta, risotto, meat like brasato