

# LUCA BOSIO VINEYARDS



## *Barolo DOCG*

### **TECHNICAL NOTES:**

*Producer:* Luca Bosio Vineyards

*Grape Variety:* Nebbiolo 100%

*Alcohol:* 13%

*Colour:* Garnet Red

*Total SO<sub>2</sub>:* 90 mg/l

*Total Residual Sugar:*

### **VINEYARDS:**

*Cultivation Area:* Verduno

*Vineyard Altitude:* 300/350m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 15 days

*Vinification vats:* Stainless steel

*Ageing:* 3 years in French oak barrels followed by a short period in bottle

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

*Tasting Impression:* Dry with silky tannin, full bodied

*Tasting temperature:* 20° C

*Meal Coupling:* Cheese, meat like brasato