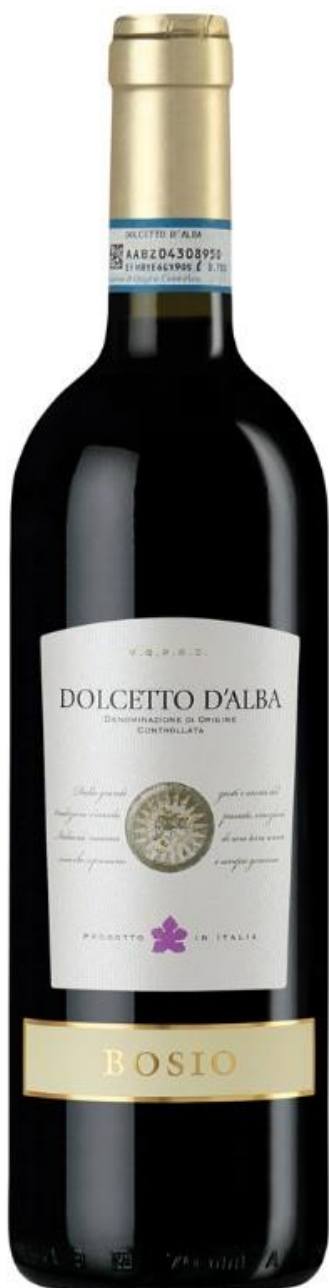


BOSIO



Dolcetto d'Alba DOC Tradizione

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Dolcetto 100%

Alcohol: 12.5%

Colour: Ruby Red

Total SO₂: 102 mg/l

Total Residual Sugar: 5 g/l

VINEYARDS:

Cultivation Area: Alba area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 5 days

Vinification Vats: Stainless steel

Ageing: 6 months in bottle

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Red fruit aromas, silky tannin, smooth.

Tasting temperature: 18° C

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



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO
VINEYARDS

www.bosiofamilyestates.it

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