

# BOSIO



## *Barolo DOCG*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Nebbiolo 100%

*Alcohol:* 14,5%

*Colour:* Garnet Red

*Total Residual Sugar:* 2 g/l

### **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

*Yeasts:* Selected yeasts.

### **TASTING SUGGESTION BY VALTER BOSIO:**

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

*Tasting temperature:* 20° C

*Meal Coupling:* Cheese, meat like brasato