

# BOSIO



## *Langhe Chardonnay DOC*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Chardonnay 100%

*Alcohol:* 13,5%

*Colour:* Straw yellow

*Total Residual Sugar:* 2 g/l

### **VINEYARDS:**

*Cultivation Area:* Langhe Area

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 24 hours at low temperature

*Fermentation Period:* 10 days in steel tanks at low temperature

*Ageing:* 4 months on its own yeast

*Yeasts:* Selected yeasts.

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

*Tasting Impression:* Smooth with fruit and flower notes. Good acidity

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or with fish



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO  
VINAYARDS

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

**Bosio:** Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN)+39 0141/847149-337/12211479 [francesco@bosiovini.it](mailto:francesco@bosiovini.it)

**Luca Bosio Vineyards:** Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN) +39 0141/847149-337/12211479 [francesco@bosiovini.it](mailto:francesco@bosiovini.it)

**Belcolle:** Fraz. Castagni, 56 12060 Verduno(CN) +39 0173/470196-333/2391319 [info@belcolle.it](mailto:info@belcolle.it)