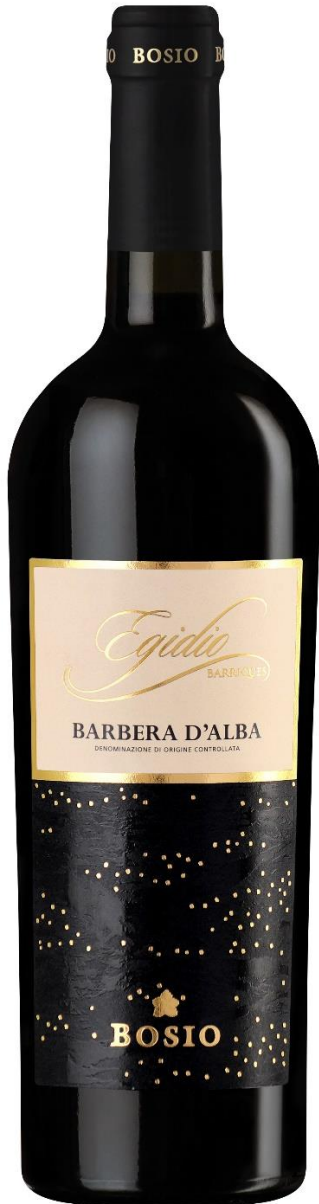


# BOSIO

## *Barbera d'Alba DOC Egidio*



### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Barbera 100%

*Alcohol:* 14,5%

*Colour:* Ruby Red

*Total Residual Sugar:* 3 g/l

### **VINEYARDS:**

*Cultivation Area:* Alba Area

*Vineyard Altitude:* 300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 10 days

*Vinification vats:* Stainless steel

*Ageing:* 18 months in new French barrique followed by a short period in bottle.

*Yeasts:* Selected yeasts.

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

*Tasting Impression:* Dry with silky tannin

*Tasting temperature:* 18° C

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



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO  
VINEYARDS

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

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