

BOSIO

Verduno DOC Pelaverga



TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Verduno Pelaverga 100%

Alcohol: 14%

Colour: Ruby Red

Total Residual Sugar: 3 g/l

VINEYARDS:

Cultivation Area: Verduno area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 6 days

Vinification Vats: Stainless steel, 8 days maceration at 25° C.

Ageing: 6 months in bottle

Yeasts: Selected yeasts.

TASTING SUGGESTION BY LUCA BOSIO:

Tasting Impression: Red fruit aromas, pepper notes.

Tasting temperature: 18° C

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