

# BOSIO



## *Barbera d'Alba DOC*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Barbera 100%

*Alcohol:* 14%

*Colour:* Ruby Red

*Total Residual Sugar:* 3 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:* 8 days

*Vinification vats:* Stainless steel

*Ageing:* 12 months in oak barrels

*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