

# LUCA BOSIO

## BARBERA D'ASTI D.O.C.G 2017



### Description:

Ruby red in color, this Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouthfeel. This “easy-to-drink” wine has a freshness and approachability that makes it a great wine for even the casual wine consumer.

### Winemaker’s Notes:

The Barbera grapes for this wine come from vineyards located in Castagnole Lanze and Costigliole d’Asti villages, at 200-to-300 ft. above sea level. The average age of the vines is 25 years and they are grown on southeast and southwest facings in calcareous clay soil, at a density of about 5,000 plants per hectare. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over six days, assuring good color and body. Luca Bosio Barbera d’Asti is a blend of 50% steel and 50% used barriques, to give complexity to the wine but keep the fresh fruit notes. The wine spends three months in oak barrels, followed by an additional six months in bottle before shipping.

### Serving Hints:

This wine is a perfect accompaniment for proteins like chicken and pork, as well as an array of Italian cheeses, pastas and risotto.

<b>PRODUCER:</b>	Luca Bosio Vineyards
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Piedmont
<b>GRAPE VARIETY:</b>	100% Barbera
<b>ALCOHOL %:</b>	13.5%
<b>pH:</b>	3.60
<b>TOTAL ACIDITY:</b>	5.2 g/l
<b>RESIDUAL SUGAR:</b>	5.0 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	38.50	12.59	9.41	12.36	5x11	85785200502-4	n/a

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