

LUCA BOSIO

BAROLO D.O.C.G 2014



Description:

Garnet red in color, this Nebbiolo reveals chocolate aromas, toast and spicy notes from its aging in wood. It has great structure and big tannins, but the wine's fine aroma allows easy enjoyment.

Winemaker's Notes:

The Nebbiolo grapes for this wine come from vineyards located in Barolo region, at 300-to-400 ft. above sea level. The average age of the vines is 50 years and they are grown on a Southwest- and Southern-facing, in calcerous 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 after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 15 days, assuring good color and body. The wine spends 36 months in French oak casks, followed by six months in bottles before shipping.

Serving Hints:

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

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Nebbiolo
pH:	3.55
TOTAL ACIDITY:	5.3 g/l
RESIDUAL SUGAR:	3.0 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	38.50	12.59	9.41	12.36	5X11	85785200506-2

