

2016 BAROLO D.O.C.



WINE DATA

<u>Producer</u> Luca Bosio Vineyards

> Country Italy

Region
Piedmont

рΗ

3.65

Wine Composition
100% Nebbiolo, at 8
tons per acre
Alcohol
14%
Total Acidity
5.3 G/L
Residual Sugar
3.0 G/L

DESCRIPTION

This Barolo is garnet-red in color, with fine aromas of chocolate, toast and spice from its aging in wood. It has great structure and big tannins.

WINEMAKER 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 acre. 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 to red meats, and an array of Italian cheeses, pastas and risotto.