

LUCA BOSIO

BARBARESCO D.O.C.G 2011



Description:

Garnet red in color, this Nebbiolo shows floral aromas typical of the grape when young, together with chocolate, toast and spicy notes from its time in oak. It has great structure and big tannins but, thanks to the amount of aging, the wine is smooth and its structure matches perfectly with its intense aromas and flavors.

Winemaker's Notes:

The grapes for this wine come from vineyards located in Neive and Barbaresco Villages, at 200 to 300 ft. above sea level. The average age of the vines is 50 years and they are grown on Southern and Southwest facings in calcareous clay soils, at a density of about 2200 plants per acre. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period of contact with dry ice to increase complexity and aroma. Skin maceration takes place over 10 days, assuring good color and body. The wine spends 24 months in French barriques and Slavonian oak casks, followed by six months in the bottle prior to release.

Serving Hints:

This wine is a perfect accompaniment red meats and various Italian cheeses.

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Nebbiolo
pH:	3.55
TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:	3 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14	28.6	12.59	9.41	12.36	7X10	85785200505-5

