

LUCA BOSIO

BARBERA D'ASTI D.O.C.G 2014



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 freshness and approachability makes it a great wine for everyday drinking.

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 2200 plants per acre. 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. The wine spends six months in the bottle prior to release.

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.

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|------------------------|----------------------|
| PRODUCER: | Luca Bosio Vineyards |
| COUNTRY: | Italy |
| REGION: | Piedmont |
| GRAPE VARIETY: | 100% Barbera |
| pH: | 3.6 |
| TOTAL ACIDITY: | 5.5 g/l |
| RESIDUAL SUGAR: | 5 g/l |

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| Pack | Size | Alc% | lbs | L | W | H | Pallet | UPC |
|------|------|------|------|-------|------|-------|--------|---------------|
| 12 | 750 | 13 | 28.6 | 12.59 | 9.41 | 12.36 | 7X10 | 85785200502-4 |



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