

LUCA BOSIO

BARBERA D'ASTI D.O.C.G 2016



Description:

Ruby red in color, this 2016 Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouth-feel. 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. Luca Bosio is a blend of 50% steel and 50% used barrels to give a complexity to the wine but keeping the fresh fruit notes. 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.

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Barbera
ALCOHOL %:	13%
pH:	3.5
TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:	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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