

LUCA BOSIO

BARBERA D'ALBA 2016



Description:

Ruby red in color, this Barbera exhibits aromas of red fruit chocolate and vanilla. The aromas follow through the round and smooth palate. A well integrated wine with silky tannins leading to a smooth finish.

Winemaker's Notes:

The grapes for this wine come from vineyards located in Santo Stefano Belbo and Alba Villages, at 200 to 300 ft. above sea level. The average age of the vines is 40 years and they are grown on a southwest facing, in calcareous clay soil, at a density of about 2,000 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 eight days, assuring good color and body. The wine spends 18 months in French barriques, and ages an additional six months in the bottle prior to shipping.

Serving Hints:

This wine is a perfect accompaniment red meats, braised beef 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
pH:	3.5
TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:	4 g/l

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	38.5	12.59	9.41	12.36	7X10	85785200503-1



QUINTESSENTIAL