

Luca Bosio

Barolo D.O.C.G 2012



Description:

Garnet red in color, this Nebbiolo shows an incredible variety of aroma due to the grape's natural characteristics and long aging period that add complexity, body and class. It has great structure and a big tannins, that smooth out during the aging process, with a structure that perfectly matches with its massive aromas. Barolo is the best expression of the Piedmont region.

Winemaker's Notes:

The Nebbiolo grapes for this wine come from vineyards located in Barolo villages, at 200 to 300 ft. above sea level. The average age of the vines is 50 years and they are grown on a southern exposure 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 in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 10 days, assuring good color and body. The wine spends 36 months in oak Slavonia casks, and ages an additional six months in bottles prior to release.

Serving Hints:

This wine is a perfect accompaniment for red meats, braised beef and pork, as well as an array of Italian cheeses.

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Nebbiolo
pH:	3.55
TOTAL ACIDITY:	5.3 g/l
RESIDUAL SUGAR:	3.0 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	85785200506-2

