

LUCA BOSIO

NEBBIOLO D'ALBA 2014



Description:

This Nebbiolo boasts a garnet red hue and shows floral aromas typical of the grape when young—along with chocolate, toast and spicy notes from its aging in wood. It has great structure and big tannins, but its fine aroma will allow everybody to enjoy it easily.

Winemaker's Notes:

The Nebbiolo 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 40 years and they are grown on a Southwest and Southern facing in calcerous 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 8 days, assuring good color and body. The wine spends twelve months in French barriques and Slavonian oak casks, followed by six months in bottles before shipping.

Serving Hints:

This wine is a perfect accompaniment red meats like and pork, as well as an array of Italian cheeses, pastas and risotto.

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Nebbiolo
RESIDUAL SUGAR:	3 g/l
TOTAL ACIDITY:	5.3 g/l
pH:	3.55

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.00%	38.5	12.59	9.41	12.36	5X11	85785200504-8

