

LEDA 'TRUFFLE HUNTER' BARBERA D'ASTI 2017



Description:

Ruby red in color, this Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouth-feel. This “easy-to-drink” wine has a freshness and approachability that makes it a great wine for even the casual wine consumer..

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 5,000 plants per hectare. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over 6 days, assuring good color and body. It spends 6 months in 5000 liter barrels to increase the body and the structure to develop the red fruits, hint of chocolate and spice notes from the wood. The wine spends 6 months in bottle before shipping.

Serving Hints:

This wine is a perfect accompaniment with chicken and pork, as well as an array of Italian cheeses, pastas and risotto. As its namesake, it is a fantastic pairing with truffles!

PRODUCER:	Bosio Winery
COUNTRY:	Italy
REGION:	Piedmont
ALCOHOL %:	13 %
GRAPE VARIETY:	100% Barbera
pH:	3.5
TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:	5 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	38.50	12.59	9.41	12.36	5x14	89918800109-7	1089918800109-4

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