## LUCA BOSIO BAROLO D.O.C.G. 2020

## Piedmont, Italy





**TASTING NOTES:** This Barolo is garnet-red in color, with fine aromas of chocolate, toast and spice from its aging in wood. It has great structure and big tannins. This wine is a perfect accompaniment to red meats, and an array of Italian cheeses, pastas and risotto.

**VITICULTURE:** The Nebbiolo grapes for this wine come from vineyards located in Barolo region, at 300-to-400 ft. above sea level. The average age of the vines is 50 years, and they are grown on a Southwest-and Southern-facing, in calcareous clay soil, at a density of about 5,000 plants per acre.

**VINIFICATION:** 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 15 days, assuring good color and body. The wine spends 36 months in French oak casks, followed by six months in bottles before shipping.

**FAMILY:** Raised among the vines in the Langhe region of Piedmont, 3<sup>rd</sup> generation winemaker Luca Bosio inherited "native intelligence" and natural ability for farming from his parents and grandparents. His talent for growing grapes was uncanny, so he did what any aspiring grape grower would do: he enrolled in the enology program at the famed University of Turin. That proved to be a fruitful endeavor as Luca gained valuable information on new technological advancements in the world of wine, like using native yeasts and how to make a viable wine with less sulfur inclusion and other chemical additives. His schooling also prompted him to theorize the best ways to preserve aroma and structure.

Luca continued with his academics, eventually earning a master's degree in enology, always finding new, innovative ways to make his family's wine better. The family's winery, Bosio, was renamed to the Luca Bosio Vineyards. Under Luca's purview, the vineyard holdings have increased to 1,000 acres in Piedmont and surrounding areas which has solidified Luca's position as an outstanding maker of fine Piedmontese wine.

PRODUCER: Luca Bosio ALCOHOL: 14%

**REGION:** Piedmont, Italy TOTAL ACIDITY: 5.3 G/L

GRAPE(S): 100% Nebbiolo RESIDUAL SUGAR: 2.8 G/L

**SKU:** LBBO207 pH: 3.5

