

LUCA BOSIO GAVI DOCG 2022

Piedmont, Italy



LUCA BOSIO
VINEYARDS



TASTING NOTES: The nose and palate on this very pale white wine show clean and crisp floral overtones and captivating hints of pineapple, apricot and peach.

VITICULTURE: The Cortese grapes for this wine come from vineyards located in Gavi and Tassarolo villages at 100-to-200 feet above sea level (in the southeastern part of Piedmont, close to the city of Genoa and the sea). The average age of the vines is 20 years, and they are grown on southeast-and-southwest-facings, in sandy soil.

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FAMILY: Raised among the vines in the Langhe region of Piedmont, 3rd 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

REGION: Piedmont, Italy

GRAPE(S): 100% Cortese

ALCOHOL: 12%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 2.2 G/L

pH: 3.5