

LUCA BOSIO LANGHE ARNEIS 2021

Piedmont, Italy



LUCA BOSIO
VINEYARDS



TASTING NOTES: This wine starts with a clean, floral nose, with captivating hints of pineapple, apricot and peach that follow through to the palate and refreshing finish.

VITICULTURE: The Arneis grapes for this wine come from vineyards located in the Langhe sub-region, at 200-to-400 ft. above sea level. The average age of the vines is 20 years and they are grown on southeast- and southwest- facings in sandy soil.

VINIFICATION: After harvesting, the grapes spend 24 hours at low temperature in contact with the skin to increase the complexities of the aroma. They are then pressed and the must is fermented in temperature-controlled steel tanks. The wine spends five months in contact with its own yeasts after fermentation. There is a final three months ageing in bottle before shipping.

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% Arneis

ALCOHOL: 13%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 4.0 G/L

pH: 3.3