

LUCA BOSIO

LANGHE ARNEIS 2016



Description:

This wine is made from Arneis grapes grown on the Bosio Estate in the Langhe region (which is a hilly area in the Southeastern part of Piedmont, close to the river Tanaro in the province of Cuneo). It starts with a clean, floral nose, with captivating hints of pineapple, apricot and peach that follow through to the palate and refreshing finish

Winemaker's Notes:

The Arneis grapes for this wine come from vineyards located in Canale village, 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, at a density of about 5,000 plants per hectare. After harvesting, the grapes spend 24 hours at low temperature in contact with skin to increase the complexities of the aroma, then they are 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.

Serving Hints:

This wine is perfectly paired with white meats like chicken and pork, as well as fish and savory vegetable dishes.

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Arneis
RESIDUAL SUGAR:	4 g/l
TOTAL ACIDITY:	5.5 g/l
pH:	3.3

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	38.5	12.59	9.41	12.36	5X11	85785200509-3

