

# LUCA BOSIO

## DOLCETTO D'ALBA D.O.C. 2014



### Description:

Ruby red in color, this Dolcetto shows aromas of dark berries and peppery spicy notes on the nose. It has silky tannins that give it a smooth mouthfeel, great structure and a well integrated body.

### Winemaker's Notes:

The Dolcetto grapes for this wine come from vineyards located in Alba, Neive and Diano d'Alba Villages, at 300 to 400 ft. above sea level. The average age of the vines is 30 years and they are grown on both Western and Eastern exposures in calcareous clay soils. 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 six days, assuring good color and body and ages in the bottle for six months prior to release.

### Serving Hints:

This wine is a perfect accompaniment to chicken and pork dishes, as well as an array of Italian cheeses, pastas and risotto.

<b>PRODUCER:</b>	Luca Bosio Vineyards
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Piedmont
<b>GRAPE VARIETY:</b>	100% Dolcetto
<b>RESIDUAL SUGAR:</b>	5 g/l
<b>TOTAL ACIDITY:</b>	5.4 g/l
<b>pH:</b>	3.5

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13	28.6	12.59	9.41	12.36	7X10	85785200501-7

