LUCA BOSIO DOLCETTO D'ALBA D.O.C. 2017



PRODUCT OF ITALY





Description:

Ruby red in color, this Dolcetto shows red fruit, together with spicy notes on the nose. It has silky tannins that give it a smooth mouthfeel and a great structure well integrated with its 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, at a density of about 5,000 plants per hectare. 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. The wine spends six months in bottles before shipping.

Serving Hints:

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

PRODUCER: COUNTRY: REGION: GRAPE VARIETY: ALCOHOL %: RESIDUAL SUGAR: TOTAL ACIDITY: pH:

Luca Bosio Vineyards Italy Piedmont 100% Dolcetto 13% 5 g/l 5.4 g/l 3.50

Pack	Size	Lbs	L	W	Н	Pallet	UPC	SCC
12	750	38.50	12.59	9.41	12.36	7x10	85785200509-3	n/a

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