

# LUCA BOSIO

## ROERO ARNEIS DOCG 2013



### Description:

This wine clean and bright with floral and tropical aromas. The palate follows through with notes of pineapple, apricot and peach ending with a crisp and refreshing finish.

### Winemaker's Notes:

The Arneis grapes for this wine are grown in the Canale village of the Roero region of Piedmont. This area is in the Southeastern section, close to Turin, in the foothills of the Alps at 200-400 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 2,000 plants per acre. After harvesting, the grapes spend 24 hours at low temperature in contact with skin to increase the complexities of the aromas. Following they are pressed and the must is fermented in temperature-controlled steel tanks. The wine spends five months on the lees after fermentation. There is a final three months ageing in bottle before shipping.

### Serving Hints:

This wine is a perfect accompaniment to white meats like chicken and pork, as well as fish and savory vegetable dishes.

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

QUINTESSENTIAL  
IMPORTER | MARKETER | DISTRIBUTOR  
[www.quintessentialwines.com](http://www.quintessentialwines.com)

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13	28.6	12.59	9.41	12.36	7X10	85785200509-3

