

# LUCA BOSIO PROSECCO D.O.C. EXTRA-DRY 187mL

Veneto, Italy



LUCA BOSIO  
VINEYARDS



**TASTING NOTES:** The nose offers lively scents of white flowers and golden apples. It has excellent intensity, freshness and elegance. Soft yet pleasantly sweet with a lingering finish. Now available in a 187mL bottle.

**VINIFICATION:** The best bunches are harvested by hand and carefully selected and pressed after a brief cold maceration. After pressing, the must is left to rest in chilled stainless-steel tanks. After 10-12 hours, solids are racked off and fermentation begins. The still wine is carbonated by adding select yeasts and sugar. The process takes 20-25 days at a constant temperature of 57°F – 59°F. The wine is then chilled, filtered and bottled.

**INTERESTING FACT:** Luca produces wines with a deep connection to tradition and in loving memory of his grandparents. In turn, Luca Bosio Prosecco is named in honor of his grandmother, Nonna Angela. A favorite sparkling wine of Nonna Angela, the Prosecco emulates her bright, fresh, and jovial spirit. Through this wine Luca conveys love for his family, his heritage, and gratitude for his grandmother. Nonna Angela is unconditional love, Nonna Angela is home.

**FAMILY:** Raised among the vines in the Langhe region of Piedmont, 3<sup>rd</sup> 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:** Veneto, Italy

**GRAPE(S):** 85% Glera, 15% Blend

**SKU:** LBPCNV8

**ALCOHOL:** 11%

**TOTAL ACIDITY:** 5.2-5.5 G/L

**RESIDUAL SUGAR:** 15-17 G/L

**pH:** 3.3