

LUCA BOSIO

CORTESE DI GAVI 2015



Description:

The nose and palate on this very pale white wine show clean and crisp floral and herbaceous notes. The palate is bright and fruity with balanced flavors of apple, peach and honeydew melon with a kiss of almond on the finish.

Winemaker's Notes:

The Cortese grapes for this wine come from Bosio Estate vineyards located in Gavi village, at 100 to 200 ft. above sea level (in the southeastern part of the Piedmont, close to the city of Genoa and the sea). 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 (2.5 acres per hectare). After harvesting, the grapes spend 24 hours at low temperature in contact with skin to increase aroma complexity. Following they are pressed and the must is fermented in temperature-controlled steel tanks. The wine spends three months on the lees after the fermentation and ages an additional three months in the bottle prior to shipping.

Serving Hints:

This wine is a perfect accompaniment of white meats like chicken and pork, as well as white-flesh fishes.

PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Piedmont
GRAPE VARIETY:	100% Cortese
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	12	28.6	12.59	9.41	12.36	5X14	85785200520-8

