

LUCA BOSIO

CORTESE DI GAVI 2018



Description:

The nose and palate on this very pale white wine show clean and crisp floral overtones and captivating hints of pineapple, apricot and peach.

Winemaker's Notes:

The Cortese grapes for this wine come from Bosio Estate vineyards located in Gavi and Tassarolo villages, at 100-to-200 ft. above sea level (in the southeastern part of 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. After harvesting, the grapes spend 24 hours at low temperature in contact with skin to increase aroma complexity, then they are pressed and the must is fermented in temperature-controlled steel tanks. The wine spends three months in contact with its own yeasts after the fermentation, and then another three months in the bottle before shipping.

Serving Hints:

This wine is an excellent 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 grapes
ALCOHOL %:	12.4%
RESIDUAL SUGAR:	2.0 g/l
TOTAL ACIDITY:	5.5 g/l
pH:	3.10

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	39.60	12	9	12	5x14	85785200520-8	TBD

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