

# TRUFFLE HUNTER LEDA

## 2021 BARBERA D'ASTI DOCG

Piedmont, Italy



**TASTING NOTES:** Ruby red in color, this Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouthfeel. This “easy-to-drink” wine has a freshness and approachability.

**VITICULTURE:** The Barbera grapes for this wine come from vineyards located in Castagnole Lanze and Costighole d’Asti villages, at 200-300 feet above sea level. The average age of the vines is 25 years old, and they are grown on southeast and southwest facings in calcareous clay soil.

**VINIFICATION:** After harvesting, the grapes are pressed, and the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over six days, assuring good color and body. The wine spends 6 months in big 5,000L oak barrels to increase the body and the structure (red fruits, hint of chocolate, and spice notes due to the wood). This is followed by an additional six months in the bottle before shipping.

**INTERESTING FACT:** This label is a tribute to the Bosio family’s beloved dog Leda – a Lagotto Romagnolo, a breed from the Romagna sub-region of Italy bred for hunting truffles.

**FAMILY:** Raised among the vines in the Langhe region of Piedmont, 3rd 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 was also the impetus that prompted him to theorize around 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.

**PRODUCER:** Luca Bosio Vineyards

**ALCOHOL:** 13.5%

**REGION:** Piedmont, Italy

**TOTAL ACIDITY:** 5.5 G/L

**GRAPE(S):** 100% Barbera d’Asti

**RESIDUAL SUGAR:** 5.0 G/L

**SKU:** THBA217

**pH:** 3.5