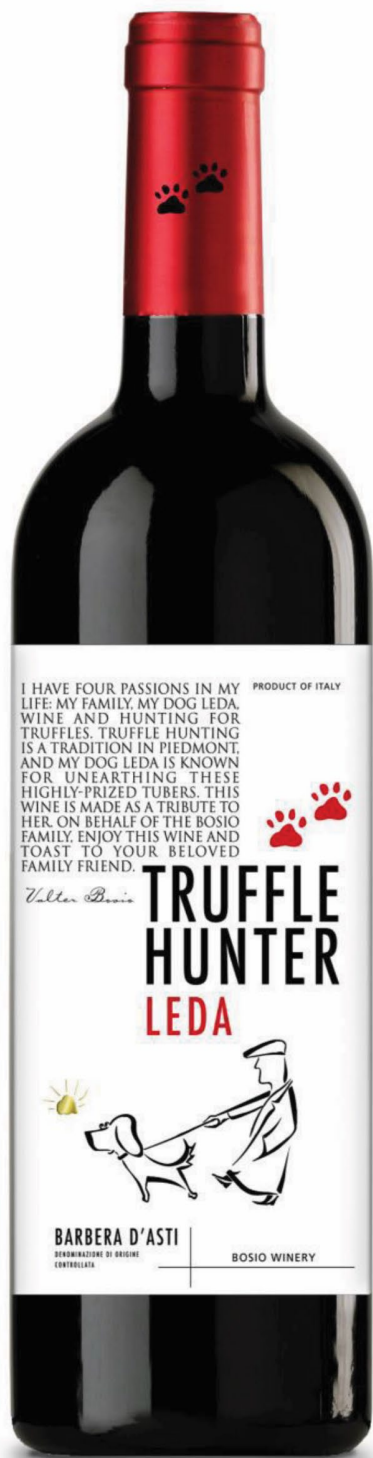




TRUFFLE HUNTER LEDA



WINE DATA
Producer
Luca Bosio Vineyards

Region
Piedmont

Country
Italy

Wine Composition
100% Barbera
Alcohol
13.5%
Total Acidity
5.4 G/L
Residual Sugar
5.0 G/L
pH
3.45

2020 LEDA, THE TRUFFLE HUNTER BARBERA D'ASTI D.O.C.G.

DESCRIPTION

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 that makes it a great wine for even the casual wine consumer.

WINEMAKER NOTES

The 2020 vintage began with a winter season characterized by mid temperatures and little rainfall. In general, the climatic trend was ideal. 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. 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.

SERVING HINTS

This wine is a great accompaniment to red & white meats like chicken & pork, as well as an array of Italian cheeses, pastas & risotto.