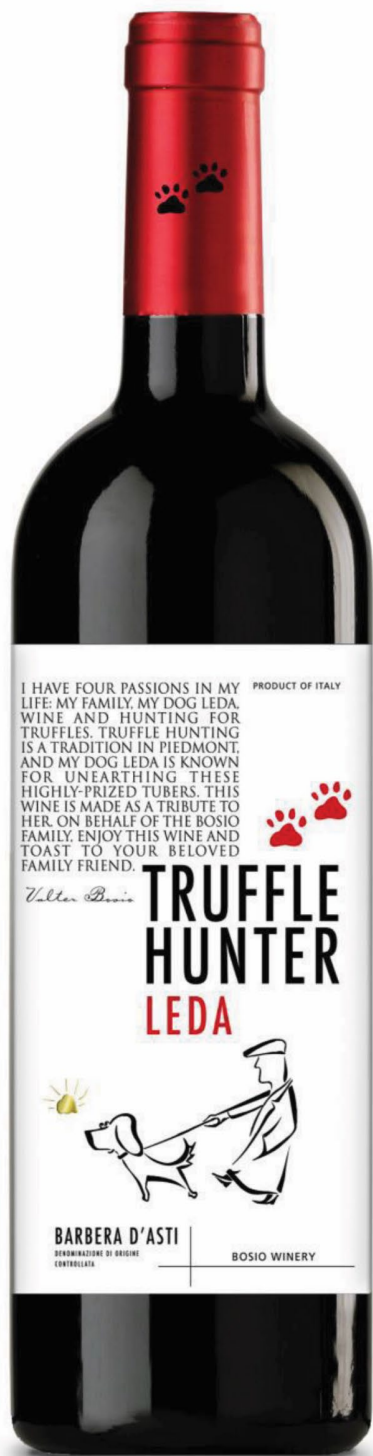




TRUFFLE HUNTER LEDA



WINE DATA
Producer
Luca Bosio Vineyards

Region
Piedmont

Country
Italy

Wine Composition
100% Barbera
Alcohol
13.5%
Total Acidity
5.5 G/L
Residual Sugar
5.0 G/L
pH
3.50

2018 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 Barbera grapes come from vineyards located in Castagnole Lanze & Costigliole d’Asti villages, at 200-to-300 ft. above sea level. The average age of the vines is 25 years & they are grown on southeast & southwest facings in calcareous clay soil. After harvesting, the grapes are pressed & the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over six days, assuring good color & body. The wine spends 6 months in big 5000-liter barrels to increase the body & the structure (red fruits, hint of chocolate, & spice notes due to the wood). Followed by an additional 6 months in bottles 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.