LUCA BOSIO BARBERA D'ASTI 2022

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

VITICULTURE: The Barbera grapes for this wine come from vineyards located in Castagnole Lanze and Costigliole d'Asti villages, at 200-to-300 ft. above sea level. The average age of the vines is 25 years and they are grown on southeast and southwest facings in calcareous clay soil, at a density of about 5,000 plants per hectare.

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. Luca Bosio Barbera d'Asti is a blend of 50% steel and 50% used barriques, to give complexity to the wine but keep the fresh fruit notes. The wine spends three months in oak barrels, followed by an additional six months in bottle before shipping.

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 also prompted him to theorize 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 which has solidified Luca's position as an outstanding maker of fine Piedmontese wine.

PRODUCER: Luca Bosio ALCOHOL: 13%

REGION: Piedmont, Italy TOTAL ACIDITY: 5.5 G/L

GRAPE(S): 100% Barbera RESIDUAL SUGAR: 5 G/L

SKU: LBBB227 pH: 3.6

