



LUCA BOSIO

VINEYARDS

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The Bosio Family



Founders Egidio & Angela



Valentina (wife of Luca), Valter, Rosella and Luca



Piedmont, Italy



The success story of the winery Luca Bosio Vineyards dates back to the 1960's. In picturesque Santo Stefano Belbo, nestled in the green hills of the Piedmont region of Langhe, Egidio Bosio and his wife Angela began cultivating vineyards and making wine. Generations later, Valter Bosio and his wife Rosella are responsible for the family business. What began gradually in the small vineyard is now an integral part of the Piedmontese winemaking scene. 60 hectares of property in exceptional locations scattered among the various appellations of Piedmont are the basis for outstanding wines.



Prosecco NV

Description:

Straw yellow with green reflections highlight this Prosecco which offers lively scents of white flowers and golden apples. It has excellent intensity, freshness and elegance. Soft yet pleasantly sweet with a lingering finish.

Winemaker's Notes:

The best bunches are harvested by hand and carefully selected and pressed after a brief cold maceration. After pressing, the turbid must is left to rest in stainless steel tanks chilled to a temperature of 41° F – 50° F. After approximately 10-12 hours, the limp part of the must has separated from the deposits and fermentation begins. The vinification takes 15-20 days and is completed in stainless steel tanks kept at a constant temperature of 64° F – 66° F. The still wine is foamed adding special selected yeasts and sugar to obtain the desired amount of bubbles. The process takes 20-25 days at a constant temperature of 57° F – 59° F. The wine is then chilled at 39° F, filtered and bottled.

Serving Hints:

A natural sparkling wine, this Prosecco is a great match for any celebration or occasion. Ideal as an aperitif or paired with a variety of appetizers, vegetables, delicate fish courses and other main courses.





Langhe Arneis D.O.C.G.

Description:

This wine is made from Arneis grapes grown on the Bosio Estate in the Roero region (which is in the Southeastern part of Piedmont, close to Turin, in the foothills of the Alps). It starts with a clean, floral nose, with captivating hints of pineapple, apricot and peach that follow through to the palate and refreshing finish.

Winemaker's Notes:

The Arneis grapes for this wine come from vineyards located in Canale village, at 200 to 400 ft. above sea level. The average age of the vines is 20 years and they are grown on southeast- and southwest- facings in sandy soil, at a density of about 5,000 plants per hectare. After harvesting, the grapes spend 24 hours at low temperature in contact with skin to increase the complexities of the aroma, then they are pressed and the must is fermented in temperature-controlled steel tanks. The wine spends five months in contact with its own yeasts after fermentation. There is a final three months ageing in bottle before shipping.

Serving Hints:

This wine is a perfect accompaniment to white meats like chicken and pork, as well as fish and savory vegetable dishes.





Cortese Di Gavi

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 vineyards located in Gavi and Tassarolo villages at 100-to-200 feet 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 the skin to increase the complexities of the aroma. They are then pressed, and the must is fermented in temperature-controlled steel tanks. The wine spends three months in contact with its own yeasts after fermentation. There is a final three months aging 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.





Moscato d'Asti D.O.C.G.

Description:

This straw-yellow Moscato comes from a grape variety that has probably the highest level of complex aromas of any Piedmont grape. This vintage has an intense floral aroma, followed by ripe fruits, including green apple, pear and pineapple. And those aromas carry through to the palate. There are also slight hints of acacia and honey. It is fresh-tasting, refreshing and nicely sweet.

Winemaker's Notes:

The sunny hills, dry soils and cool climate of the Asti region helps shape Italy's finest effervescent Moscato. The Moscato grapes for this wine come from vineyards located in Santo Stefano Belbo villages, at 200 to 300 ft. above sea level. The average age of the vines is 30 years, and they are grown on a Southeast and Southwest facing. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled autoclaves until the wine is at 5% alcohol. Then, it is hermetically sealed, allowing *pris de mousse* to take place over two months in its own yeast.

Serving Hints:

This wine is a perfect accompaniment to fruits, aged cheeses or hazelnut cake, or great as an aperitif.





Dolcetto d'Alba D.O.C.

Description:

Ruby red in color, this Dolcetto shows red fruit, together with spicy notes on the nose. It has silky tannins that give it a smooth mouthfeel and a great structure well integrated with its body.

Winemaker's Notes:

The Dolcetto grapes for this wine come from vineyards located in Alba, Neive and Diano d'Alba Villages, at 300 to 400 ft. above sea level. The average age of the vines is 30 years and they are grown on both Western and Eastern exposures in calcareous clay soils. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over six days, assuring good color and body. The wine spends six months in bottles before shipping.

Serving Hints:

This wine is a perfect accompaniment to red meats, and an array of Italian cheeses, pastas and risotto.





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's Notes:

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. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over 6 days, assuring good color and body. The wine spends 4 months in wood tanks before bottling.

Serving Hints:

This wine is a perfect accompaniment for proteins like chicken and pork, as well as an array of Italian cheeses, pastas and risotto.





Barbaresco D.O.C.G.

Description:

This Barbaresco is garnet-red in color, with floral aromas typical of the grape when young, together with chocolate, toast, and spicy notes from its time in oak. It has great structure and big tannins but, thanks to the amount of aging, the wine is smooth and its structure matches perfectly with its intense aromas and flavors.

Winemaker's Notes:

The Nebbiolo grapes for this wine come from vineyards located in Neive and Trieso Villages, at 200-to-300 ft. above sea level. The average age of the vines is 50 years and they are grown on Southern and Southwest facings in calcareous clay soils. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period of contact with dry ice to increase complexity and aromas. Skin maceration takes place over 15 days, assuring good color and body. The wine spends 24 months in French barriques and Slavonian oak casks, followed by six months in bottles before shipping.

Serving Hints:

This wine is a perfect accompaniment to red meats and various Italian cheeses.





Barolo D.O.C.G.

Description:

This Barolo is garnet-red in color, with fine aromas of chocolate, toast and spice from its aging in wood. It has great structure and big tannins.

Winemaker's Notes:

The Nebbiolo grapes for this wine come from vineyards located in the Barolo region, at 300-to- 400 ft. above sea level. The average age of the vines is 50 years, and they are grown in calcareous clay soil, Southwest and Southern-facing. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 15 days, assuring good color and body. The wine spends 36 months in Slavonian oak casks, followed by six months in bottles before shipping.

Serving Hints:

This wine is a perfect accompaniment red meats like and pork, as well as an array of Italian cheeses, pastas and risotto.





Nebbiolo d'Alba

Description:

Garnet red in color, this Nebbiolo shows floral aromas typical of when it is young, together with chocolate, toasty and spicy notes due to aging period in barrel. It has great structure and excellent tannins and will be enjoyed by all.

Winemaker's Notes:

The Nebbiolo grapes in this wine were sourced from vineyards located in Neive and Alba Villages, at 200 to 300 ft. above sea level. The average age of the vines is 40 years and they are grown on a Southwest and Southern facing in calcareous clay soil, at a density of about 5,000 plants per acre. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 8 days, assuring good color and body. The wine spends twelve months in French barriques and Slavonian oak casks, followed by six months in bottle before shipping.

Serving Hints:

This wine is a perfect accompaniment red meats like and pork, as well as an array of Italian cheeses, pastas and risotto.



Barbera d'Alba 'Egidio'

Description:

Deep ruby red in color, this Barbera shows floral aromas typical of this grape, together with chocolate, toast and spicy notes from its aging in wood. It has great structure and smooth tannins, balanced by a crisp acidity.

Winemaker's Notes:

The Barbera grapes for this wine come from vineyards located in Alba Villages, at 200 to 300 ft. above sea level. The average age of the vines is 30 years and they are grown on a south facing, in calcareous clay soil. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 10 days, assuring good color and body. The wine spends 18 months in French barriques and Slavonian oak casks, followed by six months in bottles before shipping.

Serving Hints:

This wine is a perfect accompaniment red meats, braised beef and pork, as well as an array of Italian cheeses, pastas and risotto.





Third-generation winemaker Luca Bosio tends the 60-acre estate in the Langhe district of Italy's Piedmont region, purchased by his grandparents in 1967. Raised among the vines and following his studies in oenology at the fabled Universities of Turin and Alba, Luca developed theories on the best ways to preserve the aroma and structure of wines as diverse as Moscato d'Asti DOCG and Barolo DOCG.



Deeply connected to his origins, Luca is committed in the continuous search for quality, trying to make his wines show a deep sense of territoriality.

At the same time, desirous of innovation and modernity, he continues to work in order to improve the packaging of his products: from here was born the idea of creating the "Luca Bosio" bottle with a glass screen printed with the logo.





We focus on the great tradition of classic Piedmont wines and promote not only our products but the culture of the region.

We are in a small corner of the world, but for us Piedmont is the center of everything, life, work, and the purest satisfaction.

