



# TRUFFLE HUNTER LEDA



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Leda is made by the Bosio family in honor of their loyal truffle hunting dog. Luca Bosio Vineyards, now in its 3rd generation, was established in 1967 by farmers Egidio and Angela. Their son, Valter Bosio married Rosella and along with their son Luca, a graduate winemaker, work tirelessly to keep up the family tradition. Luca has brought a wave of freshness and novelty both in technical and commercial areas. After the success of his innovative and progressive ideas, and under the constant support of the family, the company has taken the name of Luca Bosio Vineyards. The winery is located in the center of the Langhe region of Piedmont and has 60 acres of vineyards.



The Bosio family: Angela, Valentina (fiancé of Luca), Luca, Valter & Rosella



Leda has been a faithful companion to the Bosio family for 14 years and is legendary for her ability to hunt truffles. The family named this wine in her honor so her legacy and story will live on each time a bottle is opened and a glass is toasted. Leda is a Lagotto Romagnolo, a breed of dog that comes exclusively from the Romagna sub-region of Italy. This plate of truffles is a portion of what Leda unearthed from the great truffle hunt of 2013.



# Barbera d'Asti

## 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 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 perfect accompaniment both red and white meats like chicken and pork, as well as an array of Italian cheeses, pastas and risotto.

