



Barbaresco DOCG

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Nebbiolo 100%

Alcohol: 14%

Colour: Garnet Red

Total SO₂: 87 mg/l

Total Residual Sugar: 2 g/l

VINEYARDS:

Cultivation Area: Neive and Barbaresco

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 10 days

Vinification Vats: Stainless steel

Ageing: 24 months in oak barrels, followed by 6 months in bottle

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with silky Tannin

Tasting temperature: 18° C

Meal Coupling: Ideal with meat like Brasato and cheeses