



Barbera d'Asti DOCG

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera d'Asti 100%

Alcohol: 13%

Colour: Ruby Red

Total SO₂: 102 mg/l

Total Residual Sugar: 5 g/l

VINEYARDS:

Cultivation Area: Castagnole Lanze and Costigliole d'Asti

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 6 days

Vinification vats: Stainless steel

Ageing: 6 months in oak barrels

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Red fruit aromas, silky tannin, smooth

Tasting temperature: 18° C

Meal Coupling: Cheese, pasta, risotto, meat like brasato, chicken