



Barolo DOCG

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Nebbiolo 100%

Alcohol: 14%

Colour: Garnet Red

Total SO₂: 90 mg/l

Total Residual Sugar: 2 g/l

VINEYARDS:

Cultivation Area: Verduno

Vineyard Altitude: 300/350m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 15 days

Vinification vats: Stainless steel

Ageing: 3 years in French oak barrels followed by a short period in bottle

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with silky tannin, full bodied

Tasting temperature: 20° C

Meal Coupling: Cheese, meat like brasato