



Barbera d'Asti DOCG

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera 100%

ABV: 13%

Colour: Ruby Red

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

DESCRIPTION AND TASTING SUGGESTION BY LUCA BOSIO:

Ruby red in colour, this Barbera from the Asti area displays ample red fruit on the nose. Fresh and approachable it has silky smooth tannins and light cherry berry fruit flavours. Best enjoyed with charcuterie or earthy mushroom based dishes.

Vineyards are located near the family's truffle woodlands, a happy hunting ground for Leda, family dog and the 'Truffle Hunter' after whom the wine is named.