



Antico Monastero



ANTICO MONASTERO *Barbera d'Asti* **DOCG**

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera d'Asti 100%

Alcohol: 13%

Colour: Ruby Red

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



BOSIO FAMILY ESTATES

Bosio: Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN)+39 0141/847149-337/12211479 francesco@bosiovini.it

Luca Bosio Vineyards: Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN) +39 0141/847149-337/12211479 francesco@bosiovini.it

Belcolle: Fraz. Castagni, 56 12060 Verduno(CN) +39 0173/470196-333/2391319 info@belcolle.it

BELCOLLE BOSIO LUCA BOSIO

www.bosiofamilyestates.it