



Antico Monastero



Barolo DOCG

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Nebbiolo 100%

Alcohol: 14.5%

Colour: Garnet Red

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



BOSIO FAMILY ESTATES

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

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

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

BELCOLLE BOSIO LUCA BOSIO
VINAYARDS

www.bosiofamilyestates.it