



Antico Monastero



Langhe DOC Rosso

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera 80% Nebbiolo 20%

Alcohol: 13%

Colour: Red

Total Residual Sugar: 4 g/l

VINEYARDS:

Cultivation Area: Langhe

Vineyard Altitude: 300m above sea level

Training System: Guyot

Soil: Clay-Calcareous soil

VINIFICATION:

Skin Contact Period: 8 days

Vinification Vats: Stainless-steel

Ageing: 6 months in French barrels followed by short period in bottle

Colour: Ruby red

Yeasts: selected yeasts

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with silky tannins

Tasting temperature: 18° C

Meal Coupling: Cheese, pasta, risotti, meat like brasato



BOSIO FAMILY ESTATES

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

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BELCOLLE BOSIO LUCA BOSIO

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