

LUCA BOSIO VINEYARDS



Langhe Arneis DOC

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Arneis 100%

ABV: 13%

Colour: Straw yellow

VINEYARDS:

Cultivation Area: Langhe

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin Contact Period: Vinification with skin contact for 36 hours at low temperature (5°C) followed by a classic white vinification

Fermentation period: 15 days in steel tanks at low temperature (15°C)

Ageing: 6 months on its own yeast

DESCRIPTION AND TASTING SUGGESTION BY LUCA BOSIO:

Arneis is a classic white of Piemonte region. Straw yellow in colour, this wine has delicate flavours of citrus, stone-fruit and a hint of honeysuckle. Its fuller body and crisp minerality make it perfect accompaniment to a wide range of dishes, including white meat and fish.



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO
VINEYARDS

www.bosiofamilyestates.it

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

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

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