

LUCA BOSIO DOLCETTO D'ALBA 2022

Piedmont, Italy



LUCA BOSIO
VINEYARDS



TASTING NOTES: Ruby red in color, this Dolcetto shows red fruit, together with spicy notes on the nose. It has silky tannins that give it a smooth mouthfeel and a great structure well integrated with its body.

VITICULTURE: The Dolcetto grapes for this wine come from vineyards located in Alba, Neive and Diano d'Alba Villages, at 300 to 400 ft. above sea level. The average age of the vines is 30 years and they are grown on both Western and Eastern exposures in calcareous clay soils.

VINIFICATION: After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over six days, assuring good color and body. The wine spends six months in bottles before shipping.

FAMILY: Raised among the vines in the Langhe region of Piedmont, 3rd generation winemaker Luca Bosio inherited “native intelligence” and natural ability for farming from his parents and grandparents. His talent for growing grapes was uncanny, so he did what any aspiring grape grower would do: he enrolled in the enology program at the famed University of Turin. That proved to be a fruitful endeavor as Luca gained valuable information on new technological advancements in the world of wine, like using native yeasts and how to make a viable wine with less sulfur inclusion and other chemical additives. His schooling also prompted him to theorize the best ways to preserve aroma and structure.

Luca continued with his academics, eventually earning a master's degree in enology, always finding new, innovative ways to make his family's wine better. The family's winery, Bosio, was renamed to the Luca Bosio Vineyards. Under Luca's purview, the vineyard holdings have increased to 1,000 acres in Piedmont and surrounding areas which has solidified Luca's position as an outstanding maker of fine Piedmontese wine.

PRODUCER: Luca Bosio

REGION: Piedmont, Italy

GRAPE(S): 100% Dolcetto

SKU: LBBB227

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.2 G/L

RESIDUAL SUGAR: 4 G/L

pH: 3.55