## LUCA BOSIO NEBBIOLO D'ALBA 2020

## LUCA BOSIO

Piedmont, Italy



**TASTING NOTES:** This wine is garnet in color, it displays floral aromas typical of when it is young, together with chocolate, toasty and spicy notes due to aging period in barrel.

**VITICULTURE:** The Nebbiolo grapes for this wine come from vineyards located in Neive region, at 1000 ft. above sea level. The vines are trained in the guyot system and planted in clay-based calcareous soil.

**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 10 days, assuring good color and body. The wine spends 24 months in oak casks, followed by a short period in bottle before shipping.

**FAMILY:** Raised among the vines in the Langhe region of Piedmont, 3<sup>rd</sup> 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 ALCOHOL: 14%

**REGION:** Piedmont, Italy

GRAPE(S): 100% Nebbiolo

SKU: LBNA207

