



BOSIO BAROLO BOSCHINI DEI SIGNORI

SKU: ITBOBARO

Cantine Bosio, founded in 1967 by Angela and Egidio, produced their first wine from vineyards nestled amongst the hills of Langhe. Today, the winery has expanded to work with a number of trusted local growers alongside their own vineyards. Wines are made from across the Langhe region, yet still vinified in small parcels to maximise quality. The wines display great varietal character while being made in a modern, accessible style. The Bosio wines are some of the best value from Piemonte.

The vineyards are located in the Verduno sector on clay-limestone soils.

A traditional vinification was followed for 15 days in stainless steel vats. The wine was then aged for 3 years in French oak barrel and also few additional months in bottle.

Grape: Nebbiolo

Tasting Note: Seductive, round red with wild cherry, violet and plum notes, ripe, broad-grained tannins, elegant acidity and complex hints of game. A delicious, approachable and affordable Barolo.

Food Match: Ideal with braised beef in red wine sauce or truffled quail.

Closure: Diam Cork

Farming Practices: Vegan - Contains Sulfites

