



# BOSIO

The Lords' Woods line identifies the most traditional and authentic expression of Piedmontese wines, characterized by a natural nobility. The "woods" were those of the nobleman Carlo Vittorio Incisa Beccaria, known as the Count of San Maurizio, which bordered his estates planted with vines in Santo Stefano Belbo in some of the best locations in the Langhe. This is the area where the vineyards owned by the Bosio family and the present winery stand, cradle of a viticulture for centuries devoted to excellence, traces of which remain even in the toponymy.

## GAVI DI GAVI DOCG

Appellation: Gavi di gavi DOCG

Grapes: 100% Cortese

Alcohol (%VOL): 12,5

Colour: Straw Yellow

Sizes Available: 0,75L

Cultivation Area: Gavi

Soil: Clayey - Calcareous

Tasting impression: aromatic expression of citrus, green apples, almonds with great minerality in the background. Crisp, fresh and lively, with notes of lemon, green apple, great acidity and minerality. Tasting temperature: 8°C .

Meal coupling: This wine goes perfectly as an aperitif, seafood and white meat.



Vinification with skin contact for 24 hours at low temperature (5°) followed by a classic white vinification.

Fermentation period: 10 days in steel tanks at low temperature (15°)

Ageing: 4 months on its own yeasts

Yeast: selected yeasts