



BOSIO LANGHE ARNEIS BIANCO

£13.50

Buy 6 for £10.58 each and save 6%

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SKU: ITBOA21

Categories: [Piedmont](#), [White](#), [Italy](#), [Dry](#), [£10 - £19.99 Wines](#), [House Wines](#)

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 Langhe on clay-limestone soils. Arneis is an indigenous white grape of Piedmont. It enjoys hillside vineyards such as those of the Langhe, where it reaches maximum expression.

A 36 hour cold soak on skins for texture and stability is followed by a 15 day fermentation in steel tank to retain freshness. Then the wine is aged on its own lees for 6 months.

Grape: 100% Arneis

Tasting Note: Crisp, unoaked dry white with hints of grapefruit, lemon zest and almond with good body and a touch of fennel on the finish.

Food Match: Ideal as an aperitif, with salads or with or grilled fish.

Closure: Diam Cork

Farming Practices: Vegan - Contains Sulfites

