

Luigi Bosca

De Sangre White Blend

Varietals: Chardonnay 50%, Semillón 35% and Sauvignon Blanc 15%

A tribute to the pioneering spirit of those who began writing our story. A line that has witnessed our life as a family surrounded by vineyards. An act of co-creation that reflects the firm's style and our winemaker's interpretation. These are wines that express the essence of our passion.

Tasting Notes:

Expressive and pure fruit in the nose. Floral and white fruit notes stand out, which are reminiscent of peach, green apple, and orange blossom. Fresh and clean, with a slightly unctuous and vibrant texture with a juicy balance. Delicate and elegant in its finish.

Vineyards:

Region: Gualtallary and Tupungato, Uco Valley
Elevation: 900 - 1100 meters
Soil Composition: Made from grapes grown in Gualtallary and Tupungato, Uco Valley.

Winemaking:

Harvest: Grapes are manually harvested, followed by a bunch selection and whole-bunch pressing at a pressure lower than 1 bar. The grape juice obtained is later decanted at 8°C for 24 hours.

Fermentation:

The Semillon, the Sauvignon Blanc and the Chardonnay are fermented at a controlled temperature of 16°C for 10 days. The Semillon and the Sauvignon Blanc are fermented in stainless steel tanks and are kept there for 8 months. The Chardonnay is fermented in French oak barrels, where it later undergoes partial malolactic fermentation and is aged there for 8 months, during which the wine is kept in contact with the fine lees in suspension to achieve greater unctuousity. After that, the blend is made, smoothly filtered and bottled

Aging:

The Chardonnay is fermented in French oak barrels, remaining in contact with the fine lees for 8 months.

Technical Data:

Alcohol: 13.10%
pH: 3.26
Residual Sugar: 1.29 grams/liter
Acidity: 6.08 grams/liter



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