

BOSIO



Spumante Brut Rosè

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Nebbiolo from Barolo area 100%

Alcohol: 12.5%

Colour: Bright Rosè

Total SO2: 110 mg/l

Total Residual Sugar: 10 g/l

VINEYARDS:

Cultivation Area: Verduno

Vineyard Altitude: 350 m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin Contact Period: 36 hours at low temperature

Primary Fermentation: 15 days in steel tanks

Secondary Fermentation: 1 month in autoclave

Ageing: 4 months on yeasts

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Smooth with fruit and flower notes

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish