

# BOSIO

## *Sweet Rosè Wine*



### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Moscato 95%-Bracchetto 5%

*Alcohol:* 5.5%

*Colour:* Rosè

*Total Residual Sugar:* 115 g/l

### **VINEYARDS:**

*Cultivation Area:* Northern Italy

*Vineyard Altitude:* 200m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 24 hours at low temperature

*Fermentation period:* 4 days in steel tanks at low temperature(15°C)

*Ageing:* No ageing

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Sweet, smooth with fruits and flower notes

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or at the end of the meal with fruits, aged cheeses or hazelnuts cake



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO  
VINEYARDS

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