

# BOSIO



## *Sweet Cuvée Red*

### **TECHNICAL NOTES:**

*Grape Variety:* Red grapes

*Alcohol:* 5%

*Colour:* Ruby red

*Total Residual Sugar:* 115 g/l

### **VINEYARDS:**

*Cultivation Area:* Northern Italy

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 24 hours at low temperature

*Fermentation Period:* 10 days in steel tanks at low temperature (15°C)

*Ageing:* 3 months on its own yeast

*Yeasts:* selected yeasts

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

*Tasting Impression:* Sweet, smooth with fruit and flower notes.

*Tasting temperature:* 8° C

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