

# LUCA BOSIO

VINEYARDS



## *Blush Rosè*

### **TECHNICAL NOTES:**

*Producer:* Luca Bosio Vineyards

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

*Alcohol:* 4.5%

*Colour:* Rosè

*Total SO<sub>2</sub>:*

*Total Residual Sugar:* 115 g/l

### **VINEYARDS:**

*Cultivation Area:* Santo Stefano Belbo

*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