

BOSIO

Chardonnay Spumante Brut



TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Chardonnay 100%

Alcohol: 12.5%

Colour: Straw Yellow

Total SO2: 100 mg/l

Total Residual Sugar: 10 g/l

VINEYARDS:

Cultivation Area: Piedmont

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 (18°C) and a secondary fermentation in autoclave for 1 month.

Ageing: 4 months on its own yeast

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