

# BOSIO

## *Piemonte DOC Moscato secco AUTOCHTONA*



### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* moscato 100%

*Alcool:* 13.5%

*Colour:* Straw yellow

*Total Residual Sugar:* 5 g/l

### **VINEYARDS:**

*Cultivation Area:* Santo Stefano Belbo

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

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin Contact Period:* Vinification with skin contact for 36 hours at low temperature(5°C) followed by a classic white vinification

*Fermentation period:* 30 days in steel tanks at low temperature(15°C)

*Ageing:* 6 months on its own yeast

*Yeasts:* indigenous yeasts from a *pie de cuve* made from owned vineyards.

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

*Tasting Impression:* Smooth with fruit and flower notes with good acidity

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or with fish