

BOSIO



Prosecco DOC Spumante Extra dry

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Glera 100%

Alcohol: 11%

Colour: Straw yellow

Total Residual Sugar: 16 g/l

VINEYARDS:

Cultivation Area: Veneto

Vineyard Altitude: 200m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Primary Fermentation: 7 days in stainless steel

Secondary Fermentation: 30 days in autoclave

Ageing: 1 month

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Dry with flower notes

Tasting temperature: 8-10° C

Meal Coupling: Aperitif, entrée, fish