

BOSIO



Moscato Spumante Rosè

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Moscato 95%/5% Brachetto

Alcohol: 7.5%

Colour: Rosè

Total Residual Sugar: 80 g/l

Pressure: 4,5bars (tolerance 0,5 bars)

VINEYARDS:

Cultivation Area: Piemonte

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: Vinification without skins

Fermentation Period: 8 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