

BOSIO



PIEMONTE DOC SPUMANTE ROSATO Extra dry Millesimato

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Chardonnay 80%, nebbiolo 15%, moscato 5%

Alcohol: 12.5%

Colour: light rosé

Total Residual Sugar: 14 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 without skins for chardonnay and moscato. 12 hours of cold maceration for nebbiolo.

Fermentation period: 10 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: Smooth with fruit and flower notes

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish