

# BOSIO



## *Prosecco DOC Spumante Rosé Extra dry*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Glera 90% Pinot nero 10%

*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