

# BOSIO



## *Cuvée Brut Rosè*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Chardonnay 90% Pinot Nero 10%

*Alcohol:* 11.5%

*Colour:* Rosè

*Total Residual Sugar:* 8 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

*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