

BOSIO

FRANCIACORTA

DOSAGGIO ZERO RISERVA "B.C.2007" D.O.C.G.

DESCRIPTION:

"B.C. 2007" is the evolution of our cuvée Boschedòr, stayed 120 months on the yeasts: the name B.C. means "Boschedòr Continue". With intense yellow colour; it presents an elegant and rich bouquet from floreal to ripe fruits, with spicy notes and yeasts scent. The taste is soft, fresh and complex.

GRAPES:

50% Chardonnay, 50% Pinot Noir.

YIELD/ha: 45hl

WINE MAKING PROCESS:

The grapes are subjected to a soft pressing in order to obtain the separation of the flower must only, that ferments into stainless tanks with monitored temperature of 15° C; here the bases of the sparkling wine obtained mature for 6-7 months.

AGING ON YEASTS:

120 months

FOOD MATCHING:

Suited to all courses with dressy dishes.

SERVING TEMPERATURE: 10-12° C

