

# BOSIO

FRANCIACORTA

BRUT D.O.C.G.

## DESCRIPTION:

It presents a straw-yellow colour with some light green reflection and a typical bouquet of floral and yeasts scent. The taste is soft, fresh and complex.

## GRAPES:

90% Chardonnay, 10% Pinot Noir.

**YIELD/ha:** 65 hl.

## 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:

A minimum of 18 months.

## FOOD MATCHING:

Aperitif, any meal (meat and fish).

**SERVING TEMPERATURE:** 10-12° C.

