

FRANCIACORTA EXTRABRUT D.O.C.G. BOSCHEDÖR

DESCRIPTION:

Vintage wine with an intense yellow colour. It presents an elegant and rich bouquet with spicy notes and yeasts scent. The taste is soft, fresh and complex.

GRAPES:

50% Chardonnay, 50% Pinot Noir.

YIELD/ha: 55 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:

At least 30 months.

FOOD MATCHING:

First courses, white meat and fish.

SERVING TEMPERATURE: 10-12° C

