

**BOSIO**

**FRANCIACORTA**  
**NATURE MILLESIMATO**  
**D.O.C.G.**

**DESCRIPTION:**

Aged for a minimum of three years in the cellar. It presents an intense straw-yellow colour and a balanced bouquet with notes of yeast and white flowers. It has a soft taste, fresh and complex.

**GRAPES:**

70% Chardonnay, 30% Pinot Noir.

**YIELD/ha: 55hl**

**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:**

Aperitif, white meat and fish.

**SERVING TEMPERATURE: 10-12° C**

