

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: 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:

At least 30 months.

FOOD MATCHING:

Aperitif, white meat and fish.

SERVING TEMPERATURE: 10-12° C

