

BOSIO

FRANCIACORTA

RISERVA

PAS DOSÉ D.O.C.G.

“GIROLAMO BOSIO”

DESCRIPTION:

Reserve dedicated to the company founder Girolamo Bosio; it has a straw-yellow colour and a very fine perlage. It presents an elegant bouquet with spicy notes and yeasts scent and a soft, fresh and complex taste.

GRAPES

30% Chardonnay, 70% 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 60 months.

FOOD MATCHING:

Suited to all courses with dressy dishes.

SERVING TEMPERATURE: 10-12° C

