

BOSIO

FRANCIACORTA

ROSÉ MILLESIMATO D.O.C.G.

DESCRIPTION:

Aged for a minimum of three years in the cellar. It presents a pink colour with some light violet reflections and a fine and persistent perlage. It presents notes of soft fruits and citrus fruits. The taste is soft, fresh and complex.

GRAPES:

100% Pinot Noir.

YIELD/ha: 65 hl.

WINE MAKING PROCESS:

The grapes are destemmed after a short period of 24/36 hours in contact with the skins and 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.

In these tanks the bases of the sparkling wine obtained mature for 6-7 months.

AGING ON YEASTS:

At least 30 months.

FOOD MATCHING:

All courses, white and red meat.

SERVING TEMPERATURE: 10-12° C

