

BOSIO



CURTEFRANCA

D.O.C.

RED

DESCRIPTION:

It presents a red ruby colour with violet reflections, it offers red fruit scent (especially cherry and blackberry) and light spices aroma. A good taste with a soft and delicate structure medium tannicity.

GRAPES:

40% Cabernet Sauvignon, 50% Merlot, 10% Cabernet Franc.

YIELD/HA: 55 hl

WINE MAKING PROCESS:

The grapes are soaked with their peels for a variable period of 10-12 days, depending on the grapes variety. Afterward grapes are subjected to a further refinement in stainless tanks for 8-10 months. A part of these grapes (20%-30%) will be refined in second passage barrels.

FOOD MATCHING:

Perfect with meat dishes.

SERVING TEMPERATURE: 18-20° C

