



BOSIO
FRANCIACORTA

"ZENIGHE"
Curtefranca Rosso D.O.C.

DESCRIPTION: It presents an intense red colour, an initial scent of red fruits followed by a touch of spices and leather bouquet; the taste has a perfect balance between alcohol and acidity, elegant tannicity and high persistence. It is suitable for long-term ageing.

GRAPES: 50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc

YIELD/ha: 35 hl

WINE MAKING PROCESS:

The grapes are subjected to fermentation and maceration in stainless tanks with monitored temperature, for a variable period, depending on the grapes variety, from 20 to 30 days. Afterward grapes are subjected to a further refinement for eighteen months in new French oak barriques and then in bottle for six months.

FOOD MATCHING: Perfect with red meat dishes and game.

SERVING TEMPERATURE: 18-20° C

