

BOSIO

FRANCIACORTA SATÈN D.O.C.G.

DESCRIPTION:

Characterized by a refined and a persistent perlage, it presents scent notes of white flowers and vanilla; soft taste, pleasantly sapid and complex.

GRAPES:

100% Chardonnay

YIELD/ha: 50 hl

WINE MAKING PROCESS:

The grapes are subjected to a soft pressing in order to obtain the separation of the must only; that ferments into stainless tanks with monitored temperature of 15° C.

A part of the obtained sparkling wine ages for 6-7 months in stainless tanks, 20% is refined in French oak barriques and then assembled for the cuvee

YEAST AGEING:

At least 24 months

FOOD MATCHING:

All courses; first courses and white meat.

SERVING TEMPERATURE: 10-12° C

