

BOSIO

FRANCIACORTA

DOSAGGIO ZERO RISERVA

“B.C.2013” D.O.C.G.

DESCRIPTION:

“B.C. 2013” is the evolution of our cuvée Boschedòr, 50% Chardonnay and 50% Pinot Noir, stayed more time on the yeasts: the name B.C. means “Boschedòr Continue”.

Especially this reserve had a period of fermentation on the yeasts of 120 months. With intense yellow colour, it presents an elegant and rich bouquet from floreal to ripe fruits, with spicy notes and yeasts scent. The taste is soft, fresh and complex.

GRAPES:

50% Black Pinot, 50% Chardonnay.

YIELD/ha: 55 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; in here the basis of the obtained sparkling wine ages for 6-7 months.

YEAST AGEING:

120 months.

FOOD MATCHING:

Suited to all courses with dressy dishes.

SERVING TEMPERATURE: 10-12° C.

