



# PINOT DEL BOSCO

## Brut Classic Method

### APPELLATION

VSQ (Quality Sparkling Wine)

### GRAPES

100% Chardonnay

### SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

### GROWING SYSTEM

Guyot

### EXPOSURE

East - West

### ALCOHOL

12,50% vol.

### TOT ACIDITY

5,85 g/l

### SUGAR

8,3 g/l

### SERVING TEMPERATURE

6 - 8 °C

### HARVEST PERIOD

September

### SENSORIAL CHARACTERISTIC

To the nose it reveals fine hints of yellow peach with citrus shades and bread crust. To the palate it presents a creamy and soft perlage, well-balanced with slightly of almonds at the end.

### FOOD PAIRING

It is perfect for fried fish, shellfish and white meats. It is combined also with aged vaccines cheeses.