

Gran Cattedrale

QUALITY SPARKLING WINE
TRADITIONAL METHOD BRUT

Grape variety

Pinot 80% + Chardonnay 20%

Production Area

Italy

Colour

Yellow with golden hues

Hints

Pleasant fruit (apple and peach) and floral (acacia) notes alternated to more complex hints of dried fruit and yeast

Taste

Excellent structure, enveloping, pleasantly dry with a perfectly balanced acidity

Alcohol content

12% vol.

Capacity

75 cl

Aging

In bottle for at least 30 months

Total acidity

6 gr/l

Total sugar

6 gr/l

Pressure

5,5 bar

Service temperature

8 - 10° C

Contains sulphites



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