

Mille Giorni

QUALITY SPARKLING WINE
TRADITIONAL METHOD, BRUT
VINTAGE 2015

ISPIRO



Grape variety

Pinot 80% e Chardonnay 20%

Production area

Italy

Colour

Intense straw yellow with golden highlights and fine and persistent perlage

Hints

Intense, fresh fruity (apple and white peach), floral (acacia) and ethereal notes alternate with more complex and oxidised notes of dried fruit and candied fruit, and yeast, giving complexity and harmony.

Taste

Excellent structure and alcohol content, enveloping, dry, with a perfectly balanced acidity

Alcohol content

12% vol.

Capacity

75 cl

Aging

1.000 days minimum of aging in bottle

Total acidity

6,2 gr/l

Total sugar

5 gr/l

Pressure

5,5 bar

Service temperature

8 - 10° C

Contiene solfiti



The vintage year is stated on the legal label of the bottle

Bosca S.p.A. - Via Luigi Bosca, 2 - 14053 Canelli (AT); Tel. +39 0141967711; info@bosca.it - www.bosca.it