

# Gran Cattedrale

QUALITY SPARKLING WINE  
TRADITIONAL METHOD, BRUT  
VINTAGE 2015

**BOSCA 1831**

## Grape variety

Pinot 80% e Chardonnay 20%

## Production area

Italy

## Colour

Intense straw yellow with golden highlights and fine and persistent perlage

## Hints

Fresh fruity sents of apple and white peach, floral sents of acacia alternate with notes of dried fruit and candied fruit giving complexity and harmony.

## Taste

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

## Alcohol content

12% vol.

## Capacity

75 cl

## Aging

Minimum 30 months of aging in bottle

## Total acidity

6 gr/l

## Total sugar

6 gr/l

## Pressure

5,5 bar

## Service temperature

8 - 10° C



Contiene solfiti

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