

Mille Notti

QUALITY SPARKLING WINE
TRADITIONAL METHOD, BRUT
VINTAGE 2016

COLLEZIONE LUIGI BOSCA



Grape variety

Pinot 78% e Chardonnay 22%

Production area

Italy

Colour

Intense straw yellow with golden highlights and fine and persistent perlage

Hints

Intense, with fresh fruity sents of apple and white peach,floral sents of acacia and ethereal notes alternate with notes of dried fruit and candied fruit 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

Minimum 1.000 nights of aging in bottle

Total acidity

5 - 6,5 gr/l

Total sugar

5 - 10 gr/l

Pressure

4 - 6 bar

Service temperature

8 - 10° C

Contains sulphites



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