

Gran Cattedrale

QUALITY SPARKLING WINE
TRADITIONAL METHOD, BRUT

BOSCA 1831

Grape variety

Pinot + Chardonnay

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

5,5 - 6,5 gr/l

Total sugar

4 - 6 gr/l

Pressure

4,5 - 5,5 bar

Service temperature

8 - 10° C

Contains sulphites



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