

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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