



Casa Rossa

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Brachetto 100%

Alcohol: 4.5%

Colour: Ruby red

Total SO₂: 150 mg/l

Total Residual Sugar: 115 g/l

VINEYARDS:

Cultivation Area: Northern Italy

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 24 hours at low temperature

Fermentation Period: 4 days in steel tanks at low temperature (15°C)

Ageing: Not aged

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Sweet, smooth with fruit and flower notes.

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or at the end of the meal with fruits, aged cheeses or hazelnut cake