

CANTINE CROSIO



BOLLICINE

BRUT SPARKLING WINE

Genuine, pleasant and perfumed: any time is a good time for a toast with this brut wine. It appears pale greenish-yellow coloured. The smell calls to mind narcissus, apple-blossom, pear and yellow melon. The taste is smooth and fresh. The perlage is so fine and pleasant that you would like to drink it again.

Grape variety: white-skinned grape

Breeding system: pergola

Vineyard age: 5-20 years

Soil: morainic, with graveled debris and sand

Harvest: by hand in crates

Winemaking and aging: cryomaceration of bunches for about 7 days in special rooms at 0°C. Soft pressing of the whole clusters followed by decantation of the must. Fermentation with selected yeasts in stainless steel tanks at a controlled temperature of 15°C. Aging on its lees for 3 months in stainless steel tanks followed by re-fermentation in autoclave for the "prise de mousse". Isobaric bottling at the end of the sparkling process. Final aging in bottle for at least 2 months.

Serving temperature: 6-8°C

Matching: perfect with appetisers. Good with stuffed puff pastries, Mediterranean fried bread, marinated vegetables, risotto with parmesan cheese and white meat with delicate sauces.



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