


REALE[®]
BOSELLI DAL 1442



LORENZO

Spumante

Type of wine: sparkling white
Grape variety: Chardonnay 100%
Denomination: Colli Mantovani Alto Mincio
Alcohol content: 12,50% vol.
Total acidity: 7,30 g/liter
pH: 3,15
Sugars: 3,5 g/liter
Vineyard location: Reale in Volta Mantovana
Altitude: 90 m. a.s.l.
Exposure: north-est
Terroir: medium Morenic dough, loamy, with a drainage layer
Vineyard density: 5200 vines / Hectare
Production per vine: 2,5 kg
Training system: Guyot
Cutting: manual
Harvest: mechanical end of August
Vinification: white wine vinification with cryo-maceration of the grapes for 3 days at controlled temperature at 4° C. Punching down the must to extract aromas from the skins, then we separate the skins from the must. The fermentation occurs in air absence at the temperature 15°C in steel vats, then the wine remains on the fine lees till the tirage.
Refinement: 24 months in bottle on the yeasts
Ageing: 24 months in bottle and then 2 months after the disgorging
Serving temperature: 4° C
Colour: straw yellow with greenish reflections, fine and persistent foam.
Bouquet: good freshness, delicate with fragrant notes of yeasts and exotic fruit.
Taste: mineral, dry and full bodied, well balanced.
Serve with: perfect as aperitif, combined with fish and vegetable dishes and seafood.
Bottle: traditional sparkling bottle
Size: 750 ml.
Cork: cork super Extra quality
Packaging: 6 bottles in horizontal position

Società Agricola Reale S.S. di Boselli

Strada Volta – Monzambano 34 | 46049 Volta Mantovana MN | T. +39 0376 83409 | F. 0376 802603 | E. info@cantinareale.it
www.cantinareale.it