


REALE[®]
BOSELLI DAL 1442



MATTEO

Spumante

Type of wine: sparkling white
Grape variety: 50% Chardonnay 50% Pinot Noir with white vinification
Denomination: Colli Mantovani Alto Mincio
Alcohol content: 13% vol.
Total acidity: 6,50 g/liter
pH: 3,25
Sugars: 3,8 g/liter
Vineyard location: Reale in Volta Mantovana
Altitude: 70 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. The fermentation occurs in air absence at controlled temperature 15°C in steel vats, then the wine remains on the fine lees till the tirage. Ageing and resting on yeasts for 7 months.
Refinement: second fermentation on the yeasts for 36 months in bottle.
Ageing: 36 months in bottle and then 3 months after the disgorging
Serving temperature: 4° C
Colour: straw yellow with greenish reflections, elegant and persistent foam.
Bouquet: pleasantly fruity bouquet, good freshness, delicate with fragrant notes of yeasts and exotic fruits.
Taste: fresh and creamy, round and ample, mineral, dry and full-bodied, well balanced.
Serve with: perfect as aperitif, combined with fish, seafood and vegetable dishes, even complex ones.
Bottle: traditional sparkling bottle
Size: 750 ml.
Cork: cork super Extra quality
Packaging: 6 bottles in horizontal position

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