

  
**REALE**<sup>®</sup>  
BOSELLI DAL 1442



# MATTEO

Spumante Champenoise Method

**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:** 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:** 4-8° 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:** light dishes, fish, white meat, no-aged cheeses; ideal as aperitif.  
**Bottle:** traditional sparkling bottle  
**Size:** Available in 0,75 Liter – 1,5 – 3  
**Cork:** cork super Extra quality  
**Packaging:** 6 bottles in horizontal position

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