

Prosecco DOC Extra Dry - Bosuga

BOSUGA
PROSECCO
ITALIA

The Producer:

Over the last decade Prosecco has become the world's favourite sparkling wine that can accompany almost any occasion. Initially found in chic Venetian bars this wine is now known the world over for delivering friendly apple and melon flavours with easy-drinking so moussy fizz. In our search for a Prosecco that best showcased the sweetspot in aromatic complexity and fresh acidity we found that Extra Dry versions were best. That touch of residual sugar allows for a rounder texture and elegant balance in this wine from the heart of premium Prosecco production.

The Wine:

Grapes: 90% Glera, 10% Other
Area: From hillside vineyards around the commune of Conegliano
Vinification: Fermented in stainless steel for 12-18 days at 14-16C. There is no malolactic fermentation. After the first fermentation the wine is put into pressurised tanks for 40 days and given a second fermentation – Charmat method.

Tasting Notes:

- From the heart of premium Prosecco DOC - fine and delicate with green apples, pear and white flower notes
- A deliciously light and fruity Prosecco with hints of green apple, pear and white flowers on the nose and a fresh, soley sparkling palate with characters of orchard fruit and a fine mousse.

Code: Bosuga
ABV: 11%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

