

Bosco Eliceo sparkling white wine



Price: 7.00€

Product Categories: [Wines](#)

Product Summary

A white sparkling wine made from Trebbiano and Sauvignon grapes grown in the sandy soils of the Po Delta. Straw yellow colour, intense, fruity aroma and accentuated sapidity. Alcohol content 12% vol. Serving temperature 8-10 °C. Suitable as an accompaniment to fish dishes or aperitif.

Product Description

Grape variety:

Trebbiano 90% - Sauvignon 10%

Soil:

90% sandy

Area of production:
coastal area of the Basso Ferrarese (Po Delta)

Micro-zone:
soils adjacent to the Abbey of Pomposa

Vine density:
4000 vines / ha

Harvest:
manual picking, second ten days of September

Vinification:
soft pressing, cleaning of must and temperature-controlled fermentation in steel. Subsequent second fermentation in a tank with the Charmat method at a temperature of 16-18 degrees Celsius

Aging process:
exclusively in steel

Bottle aging:
2 months

Bottling period:
month of February

Average production:
6,000 bottles