



## BOSCO DELLE FATE PROSECCO D.O.C.

**Genesis of the name:** this wine comes from five small lots protected by a fairy and legendary forest.

**Appellation:** Prosecco D.O.C.

**Style:** bubbly wine

**Grape variety:** Glera, historical Vineyard within 60 year old vine.

**Soil profile:** hilly, of moranic origin, heterogeneous, medium texture, mainly clayey, rocks absent, permeable.

**Average Vineyard altitude:** 150 metres

**Vineyard yield:** Not exceeding 13,5 tons

**Climate:** moderately continental, cold winters and very sunny, windy and never sultry summers.

**Harvest:** mid-September, exclusively by hand in baskets.

**Vinification:** soft pressing of whole bunches, fermentation in steel tanks at controlled temperature.

**Second fermentation:** into stainless steel tank, aging for over 30 days

**Alcohol percentage:** 11.50%

**Residual sugar:** 11 g/l

**Pressure:** 2.50 bar

**Serving temperature:** 8-10 °C

**Serving glass:** medium-wide white wine glass.

**Cellaring:** store in a dry, ventilated place away from sources of light and heat.

### TASTING NOTES

**Presentation:** pale straw yellow, inviting mousse, tiny and soft bubbles.

**Bouquet:** notes of apple, acacia and wisteria. Vegetal notes combined with mineral tones, on the final timid hints of white pulp fruit.

**Taste:** green apple, wisteria, elderberry flowers and light citrus notes. Fresh and balanced, it expresses a delicate kindness.

**Better paired with:** fish appetizers, pasta with asparagus, medium-aged cheeses, rustic croutons, aperitif snacks

**Available sizes:** 0,75

**How to list:** MONTESEL Prosecco DOC "BOSCO DELLE FATE"