



# Ca'delBosco

*Cuvée Prestige MV - Franciacorta, D.O.C.G.*

Franciacorta is the premiere luxury Italian wine with bubbles, and Ca' del Bosco is of the very finest within the category.



- **Region:** Franciacorta, Lombardia DOCG (close to Milano)
- **Grapes:** Chardonnay 75%, Pinot Nero 15%, Pinot Bianco 10%
- **Production:** Second fermentation in bottle; Aged on lees 25mos.
- **Pairing:** alone as Aperitif, with sushi, shellfish, caviar, seafood, mild-medium cheeses, risottos
- **Serving:** 8-10 degrees Celsius, in tulip glass, or small white wine glass. NO flutes.



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