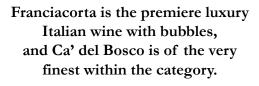
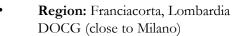


Ca'delBosco

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





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.



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.
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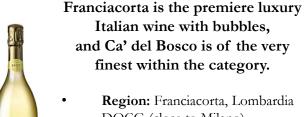
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