

# BOSALONI



## VINO ROSSO ITALIA

WINE TYPE	Red wines
GRAPES	Italian grapes
APPELLATION	Vino Rosso Italia
PRODUCTION AREA	Abruzzo, Italy
BOTTLE SIZE	750 ml
SERVING TEMP.	18- 20° C
ALCOHOL CONTENT	13% Vol.

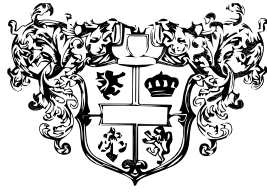
COLOUR Deep ruby colour.

FRAGRANCE Intense bouquet of black cherry and hints of balsamic notes.

TASTE Soft and round palate with aromas of blackberries and plums. A very interesting structure is achieved due to the good balance between the soft tannins and the acidity.

VINIFICATION After destemming, the grapes are placed in small stainless steel fermenting tanks. The maceration on skins lasts for approximately 15 days in order to extract colour and enhance the structure. It follows the devatting and bottling of the wine.

PAIRING It matches well with game dishes, roasted pork and hard cheese.



# BOSALONI



## PINOT GRIGIO TERRE DI CHIETI I.G.T.

WINE TYPE	White wine
GRAPES	Pinot Grigio
APPELLATION	Terre di Chieti IGT
PRODUCTION AREA	Abruzzo, Italy
BOTTLE SIZE	750 ml
SERVING TEMP.	8- 10° C
ALCOHOL CONTENT	12,5% Vol.
COLOUR	Straw yellow colour.
FRAGRANCE	Fresh bouquet with delicate and fruity notes; hints of white peach and tropical fruit.
TASTE	Dry and harmonious taste; good structure with fruity scents.
VINIFICATION	After destemming, light crushing and cold-press maceration take place. The most obtained ferments in stainless steel tanks at a controlled temperature. Then, wine is stored at 18/20 ° C, in steel tanks, until bottling.
PAIRING	It matches well with fish based courses, white meats and delicate cheese.



# BOSALONI



## PECORINO TERRE DI CHIETI I.G.T.

WINE TYPE	White wine
GRAPES	Pecorino
APPELLATION	Terre di Chieti IGT
PRODUCTION AREA	Abruzzo, Italy
BOTTLE SIZE	750 ml
SERVING TEMP.	8- 10° C
ALCOHOL CONTENT	13% Vol.

COLOUR	Straw yellow colour with greenish reflections.
FRAGRANCE	Fresh bouquet with balsamic notes and hints of tropical fruit, such as ananas.
TASTE	Fresh and fruity flavor; on the palate it is fragrant and persistent with mineral notes.
VINIFICATION	After destemming, the grapes are softly pressed and the most obtained is kept at a low temperature for 12 hours. Then, decanting and fermentation take place at a controlled temperature, in order to enhance the aromatic characteristics.
PAIRING	It matches well with seafood, shellfish and row fish; also with white meats.



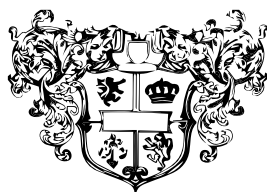
# BOSALONI



## MONTEPULCIANO D'ABRUZZO D.O.C.

WINE TYPE	Red wine
GRAPES	Montepulciano
APELLATION	DOC
PRODUCTION AREA	Abruzzo, Italy
BOTTLE SIZE	750 ml
SERVING TEMP.	14 - 16° C
ALCOHOL CONTENT	12,5% Vol.

COLOUR	Intense ruby colour with violet hues.
FRAGRANCE	Bouquet of wild berries and violets. There are also spicy hints and a light balsamic touch.
TASTE	Intense with a persistent finish. Rich tannic structure with spice and licorice scents.
VINIFICATION	The grapes are picked and then traditionally vinified means of a long maceration of skins at a controlled temperature. The must is frequently pumped over onto marc to intensify colour and aromatic characteristics. The wine decants into stainless steel tank completing the malolactic fermentation.
PAIRING	It matches well with game dishes, roasted meats and hard cheese.

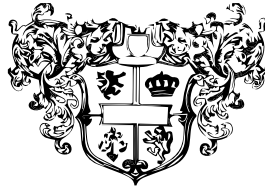


# BOSALONI

## PROSECCO EXTRA DRY D.O.C.



WINE TYPE	White sparkling wine
GRAPES	Glera
APPELLATION	DOC
PRODUCTION AREA	Veneto, Italy
BOTTLE SIZE	750 ml
SERVING TEMP.	6 - 8° C
ALCOHOL CONTENT	11% Vol.
COLOUR	Straw yellow colour.
FRAGRANCE	Scents of golden delicious apple, pear and acacia blossom.
TASTE	Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.
VINIFICATION	The best grapes, carefully selected, are de-stemmed and left to rest for 5- 10 hours at a controlled temperature of 10-12° C (cold maceration process). The primary fermentation also takes place at a controlled temperature with the aid of selected yeasts, while the appearance of froth, second fermentation, takes place in stainless steel tanks at low temperature with the Charmat method. Thanks to this process, the pleasant and persistent feelings of flowers and freshly picked fruit, typical of the glera grape are guarantee.
PAIRING	Perfect as an aperitif and to liven up a party.



# BOSALONI

## RIPASSO VALPOLICELLA D.O.C. SUPERIORE



WINE TYPE	Red wine
GRAPES	Corvina, Rondinella, Corvinone
APPELLATION	DOC
PRODUCTION AREA	Veneto, Italy
BOTTLE SIZE	750 ml
SERVING TEMP.	18 - 20° C
ALCOHOL CONTENT	14% Vol.
COLOUR	Deep ruby red colour.
FRAGRANCE	A complex perfume of cherries, red fruits and spices.
TASTE	Structured palate characterized by appealing roundness, sweet tannins and unique elegance.
VINIFICATION	After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the “Ganimede” system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional “Ripasso” technique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood casks.
PAIRING	It's the ideal match for roast and grilled red meats and mature cheese.