

BOSCHERA

IGT COLLI TREVIGIANI

BOSCHERA



STORING & SERVING

STORAGE

Store in a cool dark place, preferably between 12-18°C; bottle to be laid; avoid storing in the refrigerator for a long period

SERVING

Serve at 8-10 °C in glasses with large rim

TASTING NOTES

FOOD PAIRINGS

Excellent with vegetables in tempura; fried fish; baked fish dishes such as branzino, rombo and scallops au gratin. Ideal also with focaccia and raw ham



SCAN THE QR CODE

For nutrition information,
ingredients and packaging



www.masot.it follow us



VITICULTURE

PRODUCTION AREA

Sarmede—Treviso

VARIETY

Boschera

VINEYARD

The vineyard is located at the foot of the Bosco of Cansiglio. Product yield 90/100 quintals/ha

VINE TRAINING SYSTEM

“Sylvoz” with two arches

CLIMATE

Cool and mild climate, windy with good annual rainfall. Low relative humidity

HARVEST

Late harvest. Hand-picked into crates, between the third week of September and the first week of October

WINEMAKING

MUST PREPARATION

Grapes are gently pressed and separated between the first and second pressings. Destemming. Whole grapes cold macerated for 24 hours

FERMENTATION

In temperature-controlled stainless steel tanks; partly in oak barrique second/third use. The wine is then aged in acacia-wood barrique for 10 months.

PRODUCT DATA

12% alc./vol. residual sugar 0 gr/lt

