



CASTELLO BONOMI FRANCIACORTA BRUT DOCG CUVÉE 22

Tasting Notes

Colour:

Bouquet: perfume of apple, acacia flowers and dried fruit

Palate: It expresses the typical Chardonnay notes of pineapple, peach and apricot. A fresh, velvety and soft sparkling wine.

Food Pairing: Excellent as an aperitif but well suited to any meal. Perfect with fish-based dishes such as grilled prawns or baked sea bass. Also try it with vegetable based summer dishes.

Cellaring:

Technical Details

Variety: Chardonnay

Vintage: NV

Region: Franciacorta

Alcohol: 12.5

Maturation: Each cru is vinified separately from the others. After the cold fermentation, each wine refines on the noble lees. The blend is created with all cru by our chef-de-cave, who then follows also the refermentation, the contact with the yeasts and the final refinement process in bottle.