



SANTA MARGHERITA

Ca' del Bosco Cuvée Prestige NV NV



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	METHODE TRADITIONNELLE		
Region:	LOMBARDY		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Grape varieties: Chardonnay 75%, Pinot Bianco 10%, Pinot Nero 15%.		
Vinification:	After crushing in the absence of oxygen, all the musts for base wines ferment in temperature-controlled steel tanks, where the wines remain until the following March. Seven more months of ageing are necessary for the wine to clarify, mature and disclose the character of its vineyard of provenance. Subsequently, the wines are carefully blended with reserve wines from the best vintages (from 20% to 30%) in the magic ritual of making the cuve. Following this they undergo 25 months maturation.		
Appearance:	In your glass you have a shining pale gold colour.		
Bouquet:	Vibrant aromas of pip fruits and fresh herbs		
Palate:	The palate is confident and engaging showcasing slightly more generous tones of which peaches, pears, honeydew melon and blanched almonds. The mouth feel is elegant, softly textured and delicately lifted from the natural fruit acidity all nicely balanced by a pleasing ripe fruit driven finish to this decisive, crisp wine.		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	6 x 750ml
Hancocks Product: 62554			