

White wine

# AMPHORAE BOJO FOSCO 2021

**Grape variety:**  
100% Vespaiola.

**Soil type:**  
Basaltic origin, well structured and rich in minerals.

**Breeding system:**  
Guyot.

**Grape production per hectare:**  
70 q.

**Vinification and refining:**  
A part is harvested by hand and placed in small boxes for drying. The rest of the grapes are destemmed and the whole berries softly pressed. The must begins a slow fermentation in amphora without the addition of yeasts. After a few months, the grapes that had been maturing in the fruit cellar are added and then a very slow second macerative fermentation in winter starts and continues until the following summer. After the wine is freed from the skins, it rests and matures for another year, again in amphora.

**Alcoholic content:**  
14,5%

**Organoleptic examination:**  
Bojo Fosco comes in sight with a straw yellow color with golden reflections. Intense aroma, iodized scents and fruity notes of candied citrus fruit, pear, white peach. Balsamic notes of medicinal herbs, sage and Chamomile. Elegant tannic part, fresh and persistent.

**Gastronomic combinations:**  
Blue and mature cheeses, white meat dishes, first courses with truffles and cod fish.

**Serving Temperature:**  
10 °C

