

Vintage Collection Brut R.S. 2002

The special quality of Vintage Collection R.S., that is to say "Recentemente Sboccato" (recently disgorged), is precisely made special by its late dégorgement, compared to the other Vintage Collection wines of the same year. This particular characteristic means that the typical elegance and refinement of wines that have spent many years in contact with the lees can be fully enjoyed, without losing any of the lively effervescence of a freshly-disgorged Franciacorta. As with all Ca' del Bosco's Franciacorta wines, the disgorgement is oxygen-free, using a system like no other in the world, exclusively designed and patented by Ca' del Bosco.

Grape varieties Chardonnay 50%, Pinot Bianco 20%, Pinot Nero 30%

Alcohol 12.5%

Vintage Collection Brut R.S. 2002

The special quality of Vintage Collection R.S., that is to say "Recentemente Sboccato" (recently disgorged), is precisely made special by its late dégorgement, compared to the other Vintage Collection wines of the same year. This particular characteristic means that the typical elegance and refinement of wines that have spent many years in contact with the lees can be fully enjoyed, without losing any of the lively effervescence of a freshly-disgorged Franciacorta. As with all Ca' del Bosco's Franciacorta wines, the disgorgement is oxygen-free, using a system like no other in the world, exclusively designed and patented by Ca' del Bosco.

Grape varieties Chardonnay 50%, Pinot Bianco 20%, Pinot Nero 30%

Alcohol 12.5%

Banville
Wine Merchants

www.banvillewine.com

Vintage Collection Brut R.S. 2002

The special quality of Vintage Collection R.S., that is to say "Recentemente Sboccato" (recently disgorged), is precisely made special by its late dégorgement, compared to the other Vintage Collection wines of the same year. This particular characteristic means that the typical elegance and refinement of wines that have spent many years in contact with the lees can be fully enjoyed, without losing any of the lively effervescence of a freshly-disgorged Franciacorta. As with all Ca' del Bosco's Franciacorta wines, the disgorgement is oxygen-free, using a system like no other in the world, exclusively designed and patented by Ca' del Bosco.

Grape varieties Chardonnay 50%, Pinot Bianco 20%, Pinot Nero 30%

Banville
Wine Merchants

www.banvillewine.com

Vintage Collection Brut R.S. 2002

The special quality of Vintage Collection R.S., that is to say "Recentemente Sboccato" (recently disgorged), is precisely made special by its late dégorgement, compared to the other Vintage Collection wines of the same year. This particular characteristic means that the typical elegance and refinement of wines that have spent many years in contact with the lees can be fully enjoyed, without losing any of the lively effervescence of a freshly-disgorged Franciacorta. As with all Ca' del Bosco's Franciacorta wines, the disgorgement is oxygen-free, using a system like no other in the world, exclusively designed and patented by Ca' del Bosco.

Grape varieties Chardonnay 50%, Pinot Bianco 20%, Pinot Nero 30%