

Bosco Eliceo Fortana



Price: 7,00€

Product Categories: [Wines](#)

Product Summary

It is the still wine made from the native grape variety of the Bosco Eliceo zone. The grapes for this wine are harvested as late as possible to enable their bouquet and colour to mature fully. Unlike its sparkling counterpart, it should be served at a temperature of 16-18 °C. Alcohol content 11.5%.

Product Description

Grape variety:
Fortana 100%

Soil:
90% sandy

Area of production:
Bosco Eliceo zone (Po Delta)

Micro-zone:
soils adjacent to the Abbey of Pomposa

Vine density:
5,000 vines / ha

Harvest:
late October

Vinification:
fermentation in steel tanks temperature-controlled with repeated remontages

Aging process:
exclusively in steel

Bottle aging:
3 months in glass

Average production:
8,000 bottles