

Storiche Cantine

BOSCO

dal 1897



Stefania, Nestore e papà Giovanni Bosco

Linea Eclipse



Chardonnay I.G.P. Colline Pescaresi

Variety: 90% Chardonnay
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: straw yellow
Nose: Intense and clean. Fresh hints of white fruit and aromatic herbs
Vinification: fermented in cold controlled temperature
Alcohol by vol: 12%



Trebbiano d'Abruzzo Superiore D.O.P.

Variety: 100% Trebbiano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: intense straw yellow
Nose: notes of white flowers, apple, plum and almond.
Vinification: fermented in cold controlled temperature Ageing: some months in bottle into the underground tunnels
Alcohol by vol: 13,5%



Cerasuolo D.O.P.

Variety: 100% Montepulciano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: cherry red.
Nose: Intense notes of red fruits
Winemaking: fermentation at cold controlled temperature. Ageing in bottle
Alcohol by vol: 13,5%



Montepulciano d'Abruzzo D.O.P.

Grape: 100% Montepulciano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: dark ruby red with light purple
Nose: cherry, blackberries, nutmeg and balsamic notes.
Vinification: fermented in cold temperature. Ageing: many months into big Slavonian oaks
Alcohol by vol: 13,5%

Linea Storica



Pecorino I.G.P.

Variety: 100% Pecorino
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: intense straw yellow
Nose: ripened peach, pineapple, basil and citrus
Vinification: fermented in cold controlled temperature. Ageing: some months in bottle into the underground tunnels Alcohol by vol:13,5%



Trebbiano d'Abruzzo Superiore D.O.P.

Variety: 100% Trebbiano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: intense straw yellow
Nose: notes of white flowers, apple, plum and almond.
Vinification: fermented in cold controlled temperature Ageing: some months in bottle into the underground tunnels
Alcohol by vol:13,5%



Cerasuolo D.O.P.

Variety: 100% Montepulciano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: cherry red.
Nose: Intense notes of red fruits
Winemaking: fermentation at cold controlled temperature. Ageing in bottle
Alcohol by vol:13,5%



Montepulciano d'Abruzzo D.O.P.

Grape: 100% Montepulciano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: dark ruby red with light purple
Nose: cherry, blackberries, nutmeg and balsamic notes.
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Alcohol by vol:13,5%

Specials



Pan Montepulciano d'Abruzzo D.O.P

Variety: 90% Montepulciano d'Abruzzo, 10% Cabernet Sauvignon
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: intense ruby red, impenetrable
Nose: plums and wild cherry and spicy flavors
Vinification: aging some months in oak barrels
Alcool by vol: 14-14,5%



Pan Chardonnay

Variety: 100% Chardonnay
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: golden yellow
Nose: complex and rich with some flavors of banana, vanilla and honey
Vinification: fermentation and maturation in small oak barrels for some months
Alcool by vol: 12-14%



Certified Organic Montepulciano D.O.C.

Variety: 100% Montepulciano
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: ruby red
Nose: intense aroma of red berries and violet flower
Vinification: fermented in cold controlled temperature
Alcool by vol: 13%



Certified Organic Pecorino I.G.T.

Variety: 100% Pecorino
Area of Production: Colli Pescaresi
Soil: pebbly and limestone
Color: straw yellow
Nose: fresh hints of pear and citrus and elderflower
Vinification: fermented in cold controlled temperature
Alcool by vol: 13%