

FRANCIACORTA OCG BRÛT

Grapes	Chardonnay 80%, pinot nero 10%, pinot bianco 10%
Origin	Mix of vocational units in the Franciacorta
Cultivation systems	Guyot - Casarsa
Plant density	3000 - 5000 vines per hectare
Yield	95 quintals of grape per hectare
Wine yield	60% or 57 hl per hectare
Average age of vines	18 years
Harvest period	Late august, early september
Vinification	Soft pressing Cold settling Inoculation with selected yeast Fermentation of 20 days in stainless steel Partial malolactic fermentation
First ageing	7 months, partly in steel and partly in barrique
Stabilisation	Cold static
Bottling (draft)	May
Ageing on the lees	From 20 to 26 months
Disgorgement	From december
Ageing after disgorgement	3 - 4 months
Dosage	6 grams per litre



This is a lively brut, full of fragrance, tending to smoothness and an accessible sensory language, with a balanced and versatile style. In the glass it is yellow in colour with greenish reflections, enlivened by a fine and persistent pérlage. The nose is fresh, with floral notes of lime, shades of citrus, white peach and green pepper. The mouth is tight and crisp, fresh and vertical, full-bodied, refined and with a lingering very enjoyable finish.

