



## FRANCIACORTA BRUT DOCG

### TASTING NOTES

Pale yellow with fine steady bead and lingering aftertaste. Fine and persistent perlage, enriched with delicate notes of fruits, white flowers and nuts. Savoury, fresh and harmonious.

### WINEMAKING

The whole grapes are pressed with a pneumatic press, gently extracting the juice. During vinification, the must is separated into two fractions: free-run must, the best quality juice used for the production of Franciacorta; and second-press juice, which is not destined for bottling. Alcoholic fermentation is carried out in stainless steel tanks at an average temperature of 16-18 °C. The base wine rests in vats until the spring following the harvest.

### NUMBER OF BOTTLES PRODUCED

10.000 litres 0,375 - 300.000 litres 0,75  
10.000 litres 1,5

### BLEND

85% Chardonnay - 15% Pinot noir

### ALTITUDE

250 m.a.s.l.

### HARVEST PERIOD

Mid-August with manual harvest

### FORM OF FARMING

Guyot planting with 5,000 vines per hectare

### PRODUCTION PER HECTARE

90/95 quintals

### AGING

24 months

### DOSAGE

4 gr/l

### FIRST VINTAGE PRODUCED

1992

