



FRANCIACORTA EXTRA BRUT DOCG

TASTING NOTES

Golden yellow colour. Fine and persistent perlage. The wine aroma has strong hints of almond, vanilla and candied fruits. Perfect balance between a delicate style and a lingering aftertaste.

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, which has the best quality characteristics and is used for the production of Franciacorta, and second-pressing must, which is not destined for bottling.

Alcoholic fermentation is carried out in stainless steel tanks at a constant temperature of 16-18 °C. The base wine rests in vats until the spring following the harvest.

NUMBER OF BOTTLES PRODUCED

6.000 litres 0,75

BLEND

80% Chardonnay - 20% 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

84 months

DOSAGE

2 gr/l

FIRST VINTAGE PRODUCED

1995



FERGHETTINA

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Franciacorta
Extra Brut