



FRANCIACORTA NON DOSATO DOCG RISERVA 33

TASTING NOTES

Golden yellow colour. Fine and persistent perlage. The wine aroma is dense and elegant and has hints of candied and ripe fruits.

WINEMAKING

The whole grapes are pressed with a pneumatic -
tion, 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

8.000 litres 0,75

BLEND

100% Chardonnay

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

Zero gr/l

FIRST VINTAGE PRODUCED

2004



FERGHETTINA

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