



SAN CRISTOFORO

Franciacorta Brut

The wine we produce in the largest quantity, made from grapes from a single vintage, underlining and expressing the company's philosophy.



Grape varieties:	100% chardonnay
Origin of grapes:	The estate's vineyards in the municipality of Erbusco
Average age of the vines:	25 years
Soil structure:	Glacial moraine
Growing method:	Spurred cordon
Density:	5.000 vines/hectare
Yield per hectare:	95 kg grapes per hectare
Harvest:	Mid-August, hand-picked and placed in 18-20 kg crates
Winemaking:	Gentle pressing of the grapes with a pneumatic press. Must ferments in stainless steel vats at a controlled temperature of 16° - 18° and rests until it is bottled with crown closures and stacked horizontally for refermentation
Ageing in the bottle:	Bottles are aged for 30 month on the lees and then subjected to mechanical remuage and poured off. Sold at least 5 months after pouring off
Average annual prod.:	45,000 0.75 litre bottles and 3000 1.5 litre magnums

Sensory qualities

Colour:	Straw yellow with greenish highlights
Aroma:	Delicate aroma of ripe fruit, dried fruit and honey
Flavour:	Pleasantly fresh and flavourful, with good salinity and smoothness
Gastronomic pairings:	Excellent as an aperitif, or seafood pasta or risotto dishes and savoury pies
Alcohol content:	13%
Acidity:	6,5
Sugar:	4 g/l

Serve at a temperature of no more than 10°C, keeping the bottle in an ice bucket to decrease temperature to 6° or 7°C