



SAN CRISTOFORO

Franciacorta Brut Millesimato

A wine only made in the best years, composed of a single vintage and characterised by long ageing on the yeast to underline its aromatic, olfactory and gustatory qualities.



Grape varieties:	Chardonnay and Pinot Noir (percentages vary depending on vintage)
Origin of grapes:	The estate's vineyards in the municipality of Erbusco. Pinot Noir in hilly areas
Average age of the vines:	Pinot Noir 18 years, Chardonnay 25 years
Soil structure:	Clayey glacial moraine
Growing method:	Pinot Noir guyot and Chardonnay spurred cordon
Density:	5.000 vines/hectare
Yield per hectare:	9000 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. Chardonnay ferments in stainless steel vats at a controlled temperature of 16° – 18° while Pinot Noir ferments in old barriques for no less than 7 months to underline its bouquet. Bottled in May with bottles with crown closures and stacked horizontally for refermentation
Ageing in the bottle:	Bottles remain on the lees for 40 months, reaching maximum aromatic complexity, before being subjected to mechanical remuage and poured off. Sold at least 9 months after pouring off
Average annual prod.:	5000 0.75 litre bottles

Sensory qualities

Colour:	Yellow of medium intensity with greenish highlights
Aroma:	Delicate aroma of ripe fruit, pear and peach, silica and citrus blossom honey
Flavour:	Excellent acidity and structure, flavoursome, mineral, persistent aftertaste
Gastronomic pairings:	Shellfish, fish cooked in flavourful sauces
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