



# SAN CRISTOFORO

## Celeste Pas Dosé

A special reserve named after the couple's daughter, Celeste, made in limited quantities in the best years only. With 72 months of ageing on the lees, it is a particularly fine, complex Franciacorta.



<b>Grape varieties:</b>	100% Chardonnay
<b>Origin of grapes:</b>	The estate's vineyards in the municipality of Erbusco
<b>Average age of the vines:</b>	25 years
<b>Soil structure:</b>	Glacial moraine, calcareous, minera
<b>Growing method:</b>	Spurred cordon
<b>Density:</b>	5.000 vines/hectare
<b>Yield per hectare:</b>	9000 kg grapes per hectare
<b>Harvest:</b>	Mid-August, hand-picked and placed in 18-20 kg crates
<b>Winemaking:</b>	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
<b>Ageing in the bottle:</b>	Bottles remain on the lees for 72 months, reaching maximum aromatic complexity, before being subjected to mechanical remuage and poured off. Sold at least 10 months after pouring off
<b>Average annual prod.:</b>	1,000 0.75 litre bottles

### Sensory qualities

<b>Colour:</b>	Straw yellow with bold highlights
<b>Aroma:</b>	Delicate aroma of ripe fruit, dried fruit and honey with hints of mineral
<b>Flavour:</b>	Importante al palato, sapido, con buona struttura e morbidezza
<b>Accostamenti gastronomici:</b>	Distinguished, flavourful, with good structure and smoothness
<b>Gradazione alcolica:</b>	13%
<b>Acidità:</b>	6,5
<b>Zucchero:</b>	0 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