

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

HARVEST:

Mid-August, hand-picked and placed in 18-20 kg crates

AVERAGE ANNUAL PRODUCTION

5000 0.75 LITRE BOTTLES

ALCOHOL CONTENT

13°

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

COLOUR:

Yellow of medium intensity with greenish highlights

AROMA:

Delicate 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

DENSITY

5.000 VINES/HECTARE

YIELD PER HECTARE

9000 KG GRAPES PER HECTARE

