



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

PORIGIN 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

HARVEST:

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

AVERAGE ANNUAL PRODUCTION

45,000 0.75 LITRE BOTTLES; 3000 1.5 LITRE MAGNUMS

ALCOHOL CONTENT

13°

AGEING IN THE BOTTLE:

Bottles are aged for 30 months on the lees and then subjected to mechanical remuage and poured off. Sold at least 5 months after pouring off

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

DENSITY

5.000 VINES/HECTARE

YIELD PER HECTARE

9500 KG GRAPES PER HECTARE

