



FRANCIACORTA

CELESTE

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.

GRAPE VARIETIES:

100% chardonnay

ORIGIN OF GRAPES:

Vigneti di proprietà situati nel comune di Erbusco

AVERAGE AGE OF THE VINES:

25 years

SOIL STRUCTURE:

Glacial moraine, calcareous, mineral

GROWING METHOD:

Spurred cordon

HARVEST:

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

AVERAGE ANNUAL PRODUCTION

1,000 0.75 LITRE BOTTLES

ALCOHOL CONTENT

13°

AGEING IN THE BOTTLE:

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

COLOUR:

Straw yellow with bold highlights

AROMA:

Delicate aroma of ripe fruit, dried fruit and honey, hints of mineral

FLAVOUR:

Distinguished, flavourful, with good structure and smoothness

GASTRONOMIC PAIRINGS:

Excellent with seafood pasta or risotto dishes and with savoury pies

DENSITY

5.000 VINES/HECTARE

YIELD PER HECTARE

9000 KG GRAPES PER HECTARE

