

FRANCIACORTA

ND - NON DOSATO

The latest wine to be added to our inventory is made solely from chardonnay grapes. This sparkling Pas dosé wine perfectly represents our firm's philosophy: a natural, pure wine without the addition of liqueur d'expedition. It is the best expression of the terroir, has a highly complex aromatic profile and excellent structure.

GRAPE VARIETIES:

100% chardonnay

ORIGIN OF GRAPES:

The estate's vineyards in the municipality of 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

8,000 0.75-LITRE BOTTLES

ALCOHOL CONTENT

13°

AGEING IN THE BOTTLE:

Bottles remain in contact with the yeast lees for 30 month and are then subjected to mechanical remuage (riddling). During disgorgement (dégorgement), no Liqueur d'Expedition (sugar) is added and bottles are topped up with the same wine.

COLOUR:

Golden-yellow

AROMA:

ntense bouquet of ripe fruit, honey and buttery notes

FLAVOUR:

Fresh and flavourful, elegantly smooth with tiny delicate bubbles (perlage)

GASTRONOMIC PAIRINGS:

Excellent as an aperitif and with seafood starters and risottos

DENSITY

5.000 VINES/HECTARE

YIELD PER HECTARE

9000 KG GRAPES PER HECTARE



