

FRANCIACORTA
ROSÉ

A wine with flavours and aromas recalling wild red berries, with citrusy hints of grapefruit. Vinified as a rosé wine, entirely from Pinot Noir, only 3300 bottles a year.

GRAPE VARIETIES:
100% pinot noir

ORIGIN OF GRAPES:
The estate's own Pinot Noir vineyard on 2 hectares of hilly land in the municipality of Erbusco

AVERAGE AGE OF THE VINES:
18 years

SOIL STRUCTURE:
Claley moraine

GROWING METHOD:
Guyot

HARVEST:
Early August, hand-picked and placed in 18-20 kg crates

AVERAGE ANNUAL PRODUCTION

CUVÉE OF 25 HECTOLITRES (3.300 0,75L BOTTLES)

ALCOHOL CONTENT

13°

AGEING IN THE BOTTLE:
Bottles are aged for 24 month on the lees and then subjected to mechanical remuage and poured off. Sold at least 5 months after pouring off

COLOUR:
Antique pink with amber highlights

AROMA:
Citrus fruit, red fruit and dried fruit

FLAVOUR:
Flavourful, subtly tart, harmonious

GASTRONOMIC PAIRINGS:
Seafood soup, white meats, flavourful pasta and rice dishes

DENSITY

5.000 VINES/HECTARE

YIELD PER HECTARE

9500 KG GRAPES PER HECTARE

