

## FRANCIACORTA DOCG BRÛT

<b>Grapes</b>	Chardonnay 80%, pinot nero 10%, pinot bianco 10%
<b>Origin</b>	Mix of vocational units in the Franciacorta
<b>Cultivation systems</b>	Guyot - Casarsa
<b>Plant density</b>	3000 - 5000 vines per hectare
<b>Yield</b>	100 quintals of grape per hectare
<b>Wine yield</b>	65% or 65hl per hectare
<b>Average age of vines</b>	20 years
<b>Harvest period</b>	Late august, early september
<b>Vinification</b>	Soft pressing Cold settling Inoculation with selected yeast Fermentation of 20 days in stainless steel Partial malolactic fermentation
<b>First ageing</b>	7 months, partly in steel and partly in barrique
<b>Stabilisation</b>	Cold static
<b>Bottling (draft)</b>	May
<b>Ageing on the lees</b>	From 20 to 26 months
<b>Disgorgement</b>	From december
<b>Ageing after disgorgement</b>	3 - 4 months
<b>Dosage</b>	6 grams per litre



This is a lively brut, full of fragrance, tending to smoothness and an accessible sensory language, with a balanced and versatile style. In the glass it is yellow in colour with greenish reflections, enlivened by a fine and persistent pérlage. The nose is fresh, with floral notes of lime, shades of citrus, white peach and green pepper. The mouth is tight and crisp, fresh and vertical, full-bodied, refined and with a lingering very enjoyable finish.

