

## FRANCIACORTA DOCG ROSÉ

<b>Grapes</b>	Chardonnay 65%, pinot nero 35%
<b>Origin</b>	A particularly exposed and windy position, stony soil, moderately calcareous, excellent drainage
<b>Cultivation systems</b>	Guyot
<b>Plant density</b>	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 after cold (17/18°C) maceration of about 3 - 4 hours 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 24 to 30 months
<b>Disgorgement</b>	From july
<b>Ageing after disgorgement</b>	3 - 4 months
<b>Dosage</b>	5 grams per litre



375ml    750ml    1500ml

It has a beautiful coral pink colour, very bright, with a fine and persistent pérlage. An original Franciacorta, in a modern style, making skilful use of the pinot noir grapes. The nose has clear notes of wild berries, fresh rose petals, hints of apple and tropical fruit. The mouth is structured, crisp and lively, tangy and sensually upbeat. The finish is long and well balanced.

