

FRANCIACORTA DOCG ZÈRO

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| Grapes | Chardonnay 50%, pinot nero 50% |
| Origin | Mix of vocational units in the Franciacorta |
| Cultivation systems | Guyot - Casarsa |
| Plant density | 3000 - 5000 vines per hectare |
| Yield | 100 quintals of grape per hectare |
| Wine yield | 65% or 65hl per hectare |
| Average age of vines | 22 years |
| Harvest period | Late august, early september |
| Vinification | Soft pressing Cold settling Inoculation with selected yeast Fermentation of 20 days in stainless steel Partial malolactic fermentation |
| First ageing | 7 months, partly in steel and partly in barrique |
| Stabilisation | Cold static |
| Bottling (draft) | May |
| Ageing on the lees | From 38 to 42 months |
| Disgorgement | From july |
| Ageing after disgorgement | 6 months |
| Dosage | 0 grams per litre |



750ml 1500ml

A Franciacorta of great personality, consisting in a selection of pinot noir grapes from a specific morainic soil that gives the grape its full-bodied flavour, which carries over well to the wine. It has a very precise flavour, complex bouquet, with hints of grapefruit, blackcurrant, and walnut hull, and unusual traces of laurel and green tobacco. Modulated and sharp-flavoured, structured and full-bodied, fast-paced, it has a long and pleasantly persistent finish.

