

FRANCIACORTA DOCG
BRUT RACE
DUCATI CORSE

Grapes	Chardonnay 75%, pinot nero 15%, pinot bianco 10%
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 65 hl per hectare
Average age of vines	23 years
Harvest period	Late august, early september
	Soft pressing
	Cold settling
Vinification	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 20 to 26 months
Disgorgement	September
Ageing after disgorgement	3 months
Dosage	5 g/l



375ml 750ml 1500ml

A straightforward, fragrant Franciacorta with a well-balanced and versatile style. With its straw yellow colour, the wine shows a fine and persistent perlage in the glass. On the nose, the wine is fresh, vertical, with nuances of citrus, citron, pineapple and pear. On the palate, it is fresh with crispy notes for a long lasting finish.

