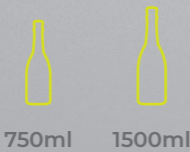


FRANCIACORTA DOCG

 MARIELLA ROSÉ

| | |
|---------------------------|--|
| Grapes | Pinot nero 90%, chardonnay 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 | 22 years |
| Harvest period | Late august, early september |
| Vinification | Soft pressing |
| | Cold settling |
| | Inoculation with selected yeast |
| First ageing | Fermentation of 20 days in stainless steel |
| | Partial malolactic fermentation |
| | 7 months, partly in steel and partly in barrique |
| Stabilisation | Cold static |
| Bottling (draft) | May |
| Ageing on the lees | 60 months |
| Disgorgement | December 2017 |
| Ageing after disgorgement | 10 months |
| Dosage | 0 g/l |



A cuvée made only in exceptional vintages. With an aging on the lees between 62 and 70 months the result is incredible. A rosé with a superfine and continuous pérlage. The aromas recall the rose petals, the small berries, the citrus fruits, the noble yeasts and the noisette. In the mouth an imperious as well as compound acidity, makes the sip engaging, structured but ethereal, deep but light, seems suspended in space as concrete and graceful.

