

FRANCIACORTA DOCG BLÀNC

Grapes	Chardonnay 50%, Pinot bianco 50%
Origin	36 vineyards located on the high hills
Cultivation systems	Guyot - Casarsa - Spurred cordon - Sylvoz
Plant density	Guyot 5000 vines/ha - Casarsa 2500 vines/ha - Spurred cordon 5000 vines/ha - Sylvoz 3000 vines/ha
Yield	100 quintals of grape per hectare
Wine yield	Less than 50%
Average age of vines	Over 3 decades
Harvest period	Started on August 14 and ended on August 30
Vinification	Soft pressing Cold static decantation Inoculation with selected yeasts 20-day fermentation in stainless steel
First ageing	7 months in steel tanks
Stabilisation	Cold static
Bottling (draft)	May 2019
Ageing on the lees	At least 30 months
Disgorgement	January, March, May
Ageing after disgorgement	At least 3 months
Dosage	Extra brut - 1.5 g/l



750ml 1500ml

An intriguing palate with a dynamic perlage that transmutes the essence of the substance into refined elegance, to be interpreted via a full and linear structure, featuring absolute freshness and unprecedented minerality. Puffs of face powder, yellow citrus, almond, salt, broom and honeysuckle combine in a wine with a firm grip and depth. The gracefulness of the mouthfeel is the essential stylistic key, taking this signature palate by surprise with its rugged vertical development.

