FRANCIACORTA DOCG

ZÈRO

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	26 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
Stabilisation	Cold static
Bottling (draft)	May/June
Ageing on the lees	From 38 to 42 months
Disgorgement	March 2025
Ageing after disgorgement	Min. 4 months
Dosage	0 g/l

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.

Contadi Castaldi
FRANCIACORTA



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