



FRANCIACORTA DOCG BRUT

Since 1979, the harmonious interrelationship of our Chardonnay, Pinot Bianco, and Pinot Noir grapes at every harvest guides the assembling of the cuvée that constitutes the foundation of our house style. At least 24 months sur lie allows this Brut to reach a perfect stylistic equilibrium, after which it is ready to be disgorged. It boasts a subtle white-gold hue, and a slender, silky bead of pin-point bubbles. A refined aromatic medley of elderflower and hawthorn blossom nuances crisp Mediterranean citrus, pear and apple, apricot and melon, along with subtle impressions of wild herbs and almonds. Crisp fruit and a tangy acidity are gloriously abundant in the mouth, concluding with a finish that is long-lingering, elegant, and beautifully balanced.

VINEYARD LOCATION AND EXPOSURE: In our estate vineyards with east-southeast exposure.

SOIL PROFILE: Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

TRAINING SYSTEM: Guyot.

YIELD PER HECTARE: 80 quintals of grapes/hectare = 52 hectolitres/hectare.

HARVEST: Hand picked into small boxes, between the second and fourth week of August

VINIFICATION: The clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling at 15°C, the must is inoculated with cultured yeasts and the wine ferments, part at controlled temperatures in stainless steel, part in small oak barrels, and then goes through malolactic fermentation. The cuvée is assembled in spring, the liqueur de tirage added and the bottles capped, and laid down for the prise de mousse.

MATURATION, AGEING: The tiered-up bottles remain in our cellars for at least 24 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further two months before release.

ALCOHOL: 12,5% vol.

COMPONENT GRAPE VARIETIES: Chardonnay - Pinot Blanc - Pinot Noir.

YEAR FIRST PRODUCED: 1979.

0,375lt 10.000

0,75lt 130.000

1,5lt 6.000

