



Franciacorta DOCG BRUT

Vuosikerta;

Alue; **Lombardia**

Rypäle; Chardonnay

Alkoholi; 12,5 %

Väri; **vaalean keltainen- jossa vihertäviä heijasteita**

Tuoksu; tyylikäs, pehmeä, miellyttävä

Maku; **elegantti, kuiva, samettinen, Vielä nuori, upeat pienen pienet kuplat**

Tarjoilulämpötila; 6-8 °C

Ikääntymispotentiaali; 10 vuotta

Ruokasuositus; **Mahtava sellaisenaan. Loistava herkille ruoille vaaleasta kalasta vaalean lihaan.**

Viinissä käytetyt Chardonnay-rypäleet on poimittu parhailta rinteiltä Erbuscon kylästä käsin. Viiniä on kypsytetty valikoiduissa hiivoissa 24 kk.

Name and Denomination

Franciacorta DOCG Brut

The wine

classic Franciacorta fresh and fruity, obtained from Chardonnay grapes, flavored by specially selected yeasts for over more than a 24 month period.

Grape variety

100% Chardonnay

Origin

Franciacorta = made from a selection of Chardonnay grapes originating from highly rated hillside vineyards in the town of Erbusco. Soil profile = chalky and clayey. Yield per hectare 90-100 tons, this being the maximum allowed by Law.

Vinification

the grapes are carefully selected by grading and by acidity level, softly pressed and then fermented in steel vats at a temperature controlled 15°-18°C

Conservation and aging

best stored in a dark and dry cellar environment between 10-14°C. The structure and elegance of this wine guarantees aging up to 10 years.

Colour

soft yellow with greenish reflections.

Bouquet

very encompassing and tied to a pleasing softness

Flavour

dry and velvety. Young tasting despite the secondary fermentation in the bottle and reminiscent of bread crust both to the mouth and the nose.

Perlage

fine and persistent

Alcohol content 12,5% vol.

Optimal serving temperature 6-8°C

Gastronomic matches

perfect with delicate dishes based upon white fish and white meats

Packaging

75 cl. champagnotta bottle supplied in cases of 6.

