



ROMANTICA®

FRANCIACORTA EXTRA BRUT DOCG VINTAGE 2016

After a careful zonation, we have picked-up our grapes in a small parcel of our vineyard in Passirano.

There, the soil composition is completely different than the one around it. This soil is characterized by a very low PH, that guarantees our grapes a great minerality and more salinity.

HARVEST: SELECTION OF OUR BEST GRAPES,
SOLELY HAND-PICKED

GRAPE VARIETIES: 90% CHARDONNAY AND 10% PINOT NOIR

VINIFICATION: SOFT PRESSING OF THE GRAPES AND MUST SUBDIVISIONS (ONLY THE 30% IS USED FOR THIS TYPOLOGY OF FRANCIACORTA). THE FERMENTATION IS CARRIED OUT AT LOW TEMPERATURES FOR 14 DAYS.

AFTER THAT, THE BASE WINE AGES FOR 7 MONTHS IN STAINLESS STEEL VATS AND FOR A PART IN BARRIQUE. THE MALOLACTIC FERMENTATION IS NOT PERFORMED.

AGEING ON THE LEES: 48 MONTHS

DOSAGE: 3 G/L

NUMBER OF BOTTLES: 4000 (VINTAGE 2016)

NOSE: A BEAUTIFUL COMPLEXITY WITH HINTS OF CANDIED FRUIT, A FRAGRANCE OF PASTRY AND AN ALMOND ENDING.

TASTE: FRESHNESS, SAPIDITY AND MINERALITY ARE VERY WELL COMBINED WITH A FINE, ELEGANT AND PERSISTENT STRUCTURE.

