

FRANCIACORTA BLANC DE BLANCS BRUT DOCG

Our Franciacorta Blanc de Blancs Brut is obtained with a careful selection of our Chardonnay grapes. After a long ageing in bottle, comes our Blanc de Blancs, that is a perfect combination of balance, freshness and elegance.

HARVEST: SELECTION OF OUR BEST GRAPES,

SOLELY HAND-PICKED

GRAPE VARIETIES: 100% CHARDONNAY

VINIFICATION: SOFT PRESSING OF THE GRAPES AND MUST SUBDIVISIONS (ONLY THE 50% 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. THE MALOLACTIC FERMENTATION IS NOT PERFORMED.

AGEING ON THE LEES: FROM 36 MONTHS

DOSAGE: 4.5 G/L

NOSE: FRESH, INTENSE AND OF EXEMPLARY FINESSE.

HINTS OF WHITE FLOWERS. AND LIGHT HAZEL NOTES.

TASTE: AMPLE, LONG AND HARMONIOUS.

