



Franciacorta Brut Vintage

GRAPE VARIETIES: 90% CHARDONNAY AND 10% PINOT NERO

ABV: 12.00%

DOSAGGIO: 2.90 G/L

THE BASE WINE INTENDED TO CREATE THE BRUT MILLESIMATO DERIVES FROM THE CAREFUL SELECTION OF A SINGLE HARVEST. CHARDONNAY AND PINOT NOIR GRAPES, HARVESTED AT PHENOLIC RIPENESS, ARE USED. THE GRAPES ARE HARVESTED MANUALLY AND TREATED WITH CARE AND GENTLY PRESSED. THE FRANCIACORTA BASES OBTAINED ARE TRANSFERRED FOR FERMENTATION IN THERMO-CONDITIONED STEEL TANKS. HERE, THE MUSTS OF THE BASIC WINES FERMENT, AND REMAIN UNTIL THE FOLLOWING FEBRUARY/MARCH.

AFTER THIS PERIOD, THE ASSEMBLING OF THE WINES TAKES PLACE TO ENSURE BALANCE AND COMPLEXITY OF THE BLEND WHICH WILL BE BOTTLED FOR THE SECOND FERMENTATION IN THE BOTTLE.

THE AGING ON YEASTS LASTS FOR A MINIMUM OF 30 MONTHS. AT THE TIME OF DISGORGING, DOSAGE SYRUP IS ADDED, A MIXTURE OF MUST SUGAR AND WINE TO OBTAIN A FRANCIACORTA BRUT VINTAGE WITH 2.90 G/LT.

FRANCIACORTA PRODUCED WITH THE SOLOUVA METHOD, WITHOUT THE USE OF EXOGENOUS SUGAR (BROWN SUGAR OR BEET), STARTING FROM PHENOLICLY RIPE GRAPES. SELF-PRODUCED GRAPE MUST IS USED IN REFERMENTATION AND DISGORGING, RESPECTING THE INTEGRITY OF THE FRUIT AND THE ENHANCEMENT OF THE TERRITORY.

THE COLOR IS A GOLDEN YELLOW, BRIGHT AND DEEP, WITH SHINY REFLECTIONS THAT GIVE GREATER VISUAL RICHNESS.

ON THE NOSE, IT STANDS OUT FOR A COMPLEX AND ENVELOPING AROMATIC BOUQUET, WITH RIPE NOTES OF YELLOW PULP FRUIT, SUCH AS PEACH AND APRICOT, ACCOMPANIED BY SUGGESTIONS OF ORANGE AND LEMON PEEL

IN THE MOUTH, IT MANIFESTS ITSELF WITH A BEAUTIFUL ENVELOPMENT, THANKS TO THE GREATER REFINEMENT IN THE BOTTLE, WITH A LIGHT CREAMY NOTE THAT BLENDS HARMONIOUSLY WITH A FRESH ACIDITY. THE PALATE IS SURROUNDED BY A PLEASANT COMPLEXITY, WHERE FLAVORS OF RIPE FRUIT EMERGE, SUCH AS WHITE PEACH AND TOASTED ALMOND, ENRICHED BY A SUBTLE FLORAL NUANCE. THE FINISH IS PERSISTENT AND SLIGHTLY SOFTER, WITH A NOTE OF FRESHNESS THAT GIVES BALANCE.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

RECOMMENDED PAIRINGS:

CARPACCIO OF SWORDFISH MARINATED IN LEMON AND AROMATIC HERBS, PERFECT WITH THE FRESH AND FRUITY TASTE OF THE FRANCIACORTA CHARDONNAY MILLESIMATO WHICH PAIRS WELL WITH THE DELICATE AND SLIGHTLY MARINE FLAVOR OF THE SWORDFISH, WHILE THE LEMON ADDS A NOTE OF FRESHNESS WHICH ACCENTUATES THE LIVELINESS OF THE WINE.

SAFFRON RISOTTO WITH PRAWNS AND COURGETTES, CREAMY AND FRAGRANT, FINDS AN IDEAL COMPANION IN THE COMPLEXITY AND STRUCTURE OF FRANCIACORTA MILLESIMATO. THE PRAWNS ADD A TOUCH OF SWEETNESS AND SALTINESS, WHILE THE COURGETTES GIVE FRESHNESS AND CRUNCHINESS, CREATING A PERFECT BALANCE WITH THE WINE.

SEA BASS FILLET BAKED IN FOIL WITH MEDITERRANEAN VEGETABLES. THE DELICATE AND AROMATIC SEA BASS COOKED IN FOIL RETAINS ITS FRESHNESS AND INTENSITY OF FLAVOUR, WHILE THE MEDITERRANEAN VEGETABLES ADD COMPLEXITY AND VARIETY TO THE DISH.

