

Franciacorta

Brut

OUR LAND

If wine is the expression of a territory and the business card of a company, for Montina Franciacorta Brut expresses not only all this, but also elegance, cleanliness and versatility. In short, a Franciacorta Brut suitable for every occasion. This cuvée of grapes from different vintages and vines, expertly placed in seven Franciacorta municipalities, is the result of soft pressing. Two different vintages help to maintain qualitative homogeneity over time. The generous foam, the acidity and the straw yellow color anticipate the pleasant hints of fresh fruit and floral notes. Excellent as an aperitif and a safe companion for first courses, fish and white meats.



DENOMINATION

Franciacorta DOCG

GRAPES VARIETY

85% Chardonnay - 15% Pinot Nero

VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: sandy

Training system: guyot

Plant density: 5.500 plants/Ha

Yield per hectare: 90 q.li/Ha

HARVEST

Strictly manual, the grapes are placed in boxes weighing maximum 17kg. Usually carried out within the second half of August, with the selection of the grapes both in the vineyard and through sorting in the cellar.

VINIFICATION

The grapes are delicately pressed with pneumatic lung presses with soft squeezing and separation of the must. The first alcoholic fermentation takes place in steel tanks with constant temperature control. The 10% of the Chardonnay is refined in wood, until the spring following the harvest, when the tirage or bottling takes place for the second fermentation in the bottle with subsequent refinement on the yeasts.

REFINEMENT ON THE YEASTS

At least 22 months

SUGAR RESIDUE

6 gr/l

ANALYTICAL DATA

Alcool: 12%

Ph: 3,10

Total acidity: 6,2 g/l

SERVICE TEMPERATURE

7degree

AVAILABLE IN SIZES

Classic 0,75L - Magnum 1,5L - Jeroboam 3L