

Franciacorta Extra Brut

OUR GRAPES

The grapes come from vineyards located in soils of recent morainic origin, shallow soils with pebbles, particularly suitable for producing fresh grapes with good acidity. The hand-picked bunches at the height of their organoleptic characteristics followed the same procedure as the basic Franciacorta Brut with selection of the first fractions obtained from the pressing. Franciacorta Extra Brut has a pale yellow color with greenish reflections and a fine perlage. On the palate it is dry, immediate, with a lively freshness, with good flavor and minerality. The nose reveals the typical scents of citrus flowers and fresh fruit. Ideal as an aperitif based on oysters, raw prawns, tempura and Grana Padano.



DENOMINATION

Franciacorta DOCG

GRAPES VARIETY

80% Chardonnay - 20% Pinot Nero

VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: recent morainal

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

3.5 gr/l

ANALYTICAL DATA

Alcool: 12%

Ph: 3,15

Total acidity: 6,1 g/l

SERVICE TEMPERATURE

7 degree

AVAILABLE IN SIZE

Classic 0,75L