

Franciacorta Millesimato Brut 2019

OUR MOON

Obtained from grapes harvested only in the vintages and in the best vineyards. Composed of Chardonnay which gives elegance and finesse and Pinot Noir for structure and longevity. From this combination and from careful soft pressing using the Marmonier Vertical Press, a product with a characteristic gold color is born, a wine with unmistakable peculiarities. It has a soft foam with continuous and fine perlage. Equally fine olfactory sensations reveal charming aromas of yellow pulp fruit, but also light toasting. In the mouth it has a good acid verve with fullness and flavor of taste.

Millesimato Brut goes well with all elaborate and succulent dishes.



DENOMINATION

Franciacorta Millesimato DOCG

GRAPES VARIETY

70% Chardonnay - 30% Pinot Nero

VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: recent morainal

Training system: guyot

Plant density: 5.500 plants/Ha

Yield per hectare: 85 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 and with Marmonier Vertical Press with soft squeezing and separation of the must. The first alcoholic fermentation takes place in steel tanks with constant temperature control. The 20% 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 40 months

SUGAR RESIDUE

6 gr/l

ANALYTICAL DATA

Alcool: 12%

Ph: 3,06

Total acidity: 6,5 g/l

SERVICE TEMPERATURE

8 degree

AVAILABLE IN SIZES

Classic 0,75L