

# Franciacorta Dosage Zéro

## OUR ESSENCE

The grapes come from vineyards located in lands of recent morainic origin, characterized by shallow soils with pebbles, which offer optimal conditions for producing fresh grapes with lively acidity. In the glass it presents a straw yellow color enriched by delicate golden reflections. On the nose, the aromas of exotic fruit can be distinctly appreciated. In the mouth, it reveals fine character. Try it paired with scottona tartare or salmon sashimi.



## DENOMINATION

Franciacorta DOCG

## GRAPES VARIETY

75% Chardonnay - 25% 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 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 32 months

## SUGAR RESIDUE

0 gr/l

## ANALYTICAL DATA

Alcool: 12%

Ph: 3,07

Total acidity: 6,2 g/l

## SERVICE TEMPERATURE

7degree

## AVAILABLE IN SIZES

Classic 0,75L