

Franciacorta Brut Pallacanestro Brescia

OUR CITY

Montina supports Pallacanestro Brescia and from 2020 is sponsor of the lioness of Italy. An elegant Franciacorta Brut suitable for every occasion, perfect for toasting to the sparkling play of the Pallacanestro Brescia boys. It has a generous foam, acidity, and a straw yellow color that anticipates hints of fresh fruit and floral notes.

The label with the team's colors makes this Franciacorta the perfect gift for all Brescia fans. Ideal for aperitif and paired with 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