

# Franciacorta Rosé Demi Sec

## OUR FLOWERS

It is a wine that stands out for its extraordinary softness. The short maceration on the Pinot Noir skins not only gives the wine its characteristic rosé color, but also an enveloping aroma and a rich flavor of small undergrowth red berries, perfectly balanced by the freshness and elegance of the Chardonnay, which adds a note of finesse to the overall aromatic profile. With its lively and persistent foam, Rosé Demi Sec is an ideal companion for cheeses, recommended with sweet dishes and, why not, paired with fresh fruit at the end of the meal.



## DENOMINATION

Franciacorta Rosé DOCG

## GRAPES VARIETY

55% Pinot Nero - 45% Chardonnay

## 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 wine is refined in steel 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 26 months

## SUGAR RESIDUE

33 gr/l

## ANALYTICAL DATA

Alcool: 12%

Ph: 3,18

Total acidity: 6 g/l

## SERVICE TEMPERATURE

7 degree

## AVAILABLE IN SIZES

Classic 0,75L - Magnum 1,5L