

Franciacorta Rosé Extra Brut

OUR LEAVES

This Rosé is obtained mainly from Pinot Noir grapes, harvested in our vineyards whose history and quality are traditionally consolidated. The classic soft pressing and the right maceration time on the skins give this wine its strength, complexity, and persistence. Chardonnay completes the blend to achieve perfect balance. It has soft and abundant foam; the marked notes of berries and ripe fruit are enhanced on the nose. On the palate it is full, round and with good body. Excellent as an aperitif, but certainly gives its best with cured meats, grilled meats, blue cheeses and Grana Padano.



DENOMINATION

Franciacorta Rosé DOCG

GRAPES VARIETY

80% Pinot Nero - 20% Chardonnay

VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: Sandy

Training system: guyot

Plant density: 5.500 piante/Ha

Yield per hectare: 80 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 15% 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

3,5 gr/l

ANALYTICAL DATA

Alcool: 12%

Ph: 3,07

Total acidity: 6,3 g/l

SERVICE TEMPERATURE

7 degree

AVAILABLE IN SIZES

Classic 0,75L