Franciacorta Riserva Quor Nature 2020

OUR STORY

Produced exclusively with grapes harvested during excellent years and selected from the longest-lived vineyards, Quor is the highest expression of all our Franciacorta. It is the result of the skilful union of Chardonnay and Pinot Noir obtained through the soft pressing of the Marmonier Vertical Press. At the sight it is bright yellow, on the nose it is characterized by appealing aromas of ripe yellow fruit and delicate notes of toasting, with honeyed hints that enhance its elegance. The wood, present in the shades of color as well as in the taste, contributes to give a strong character to the wine. In the mouth it stands out for its acidic verve, complemented by a fullness of taste that makes it ideal combined with elaborate culinary preparations, including meat-based ones such as the "Spiedo Bresciano".



DENOMINATION FRANCIACORTA RISERVA DOCG

GRAPES VARIETY
55% Chardonnay - 45% 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 35% 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 68 months

SUGAR RESIDUE
0 gr/l

ANALYTICAL DATA
Alcool: 12%
Ph: 3,04
Total acidity: 6,5 g/l

SERVICE TEMPERATURE
8 degree

AVAILABLE IN SIZES
Classic 0,75L