



EMOZIONE

FRANCIACORTA
EMOZIONE - BRUT VINTAGE

D.O.C.G.

PRODUCTION ZONE

Franciacorta (Brescia), from proprietary vineyards located in Monticelli Brusati.

BLEND

85% Chardonnay, 10% Pinot Noir, 5% Pinot Blanc. A blend of 26 base wines obtained from all the parcels within the estate winery.

YIELD PER HECTARE

80/95 Quintals / Ha.

PLANTING DENSITY

4.000 / 5.000 vines per hectare, trained to the spurred cordon system.

VINEYARD MANAGEMENT

Complete, sown ground cover. Natural, organic fertilization. Biological pest control.

TERRAIN CHARACTERISTICS

Hillsides and at the base of hills. The soils are primarily clayey and marly, with naturally occurring minerals and microelements. South-southeast exposure.

HARVEST

The harvest takes place rather early, to obtain grapes with the proper sugar contents and acidities, while capturing as much floral and fruit aromas as possible. The harvest is by hand, in baskets, with grape selection both on the vine and in the cellars.

MESO-VINIFICATION

Each single parcel of the 26 within the estate winery is vinified separately.

VINIFICATION

Soft-pressing of the whole grapes with a pneumatic press. Natural clarification at low temperatures. The first fermentation takes place in steel tanks at controlled temperatures (18 C).

AGING

The wine is bottled in the spring of the year following the harvest; refermentation in bottle with selected yeasts, followed by aging on the lees for at least 36 months in the estate's underground cellars, at constant temperatures ranging between 12 and 15 C.

RESIDUAL SUGAR

6,5 - 7,5 gr/lit.

AVAILABLE

In 0.75 l, Magnum (1.5 liter), Jeroboam (3 liter) and Mathusalem (6 liter) bottles (with refermentation in bottle).

BEST DRUNK

The product can be tasted even years after being disgorged due to its capacity to become more and more complex and to positively evolve for a long time.

TASTING NOTES AND FOOD-WINE PAIRING

Straw yellow. The nose displays elegant floral accents, fresh fruits, and breadcrumbs. Fine persistent bubbles caress the palate, exalting the wine's elegant structure, and flowing into intriguing, persistent aftertastes. Perfect as an aperitif or with a meal.

VILLA FRANCIACORTA

Via Villa, 2 - 25040 Monticelli Brusati (BS) - T. +39 030.652329 | F. +39 030.6852305 - info@villafranciacorta.it
www.villafranciacorta.it - f villa.franciacorta @CantinaVilla