

FRANCIACORTA **EXTRA BLU - EXTRA BRUT VINTAGE**

D.O.C.G.

PRODUCTION ZONE

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

BLEND

90% Chardonnay, 10% Pinot Noir.

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

Clayey, marly fossiliferous hillside soils. South-southeast exposure.

HARVEST

The harvest takes places 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.

MESO-VINIFICATION

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

VINIFICATION

Soft-pressing of the whole grapes, natural clarification at low temperatures and fermentation in steel tanks at controlled temperatures (18 C). Partial barrique aging until bottling.

AGING

Refermentation in bottle with selected yeasts and subsequent aging on the lees for at least 60 months in the estate's underground cellars, at constant temperatures ranging between 12 and 15 C.

RESIDUAL SUGAR

2,5 - 3,5 gr/lt.

AVAILABLE

CAMPAIGN FINANCED PURSUANT EEC REGULATION NUMBER 1308/13

In 0.75 I and Magnum (1.5 liter) bottles.

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 PARING Lively crystalline straw yellow. Extremely fine persistent perlage. The nose is elegant, rich and complex with striking and powerful bouquet. On the palate it displays freshness, sapidity and elegant structure. Villa Franciacorta Extra Brut is a zesty wine, perfect as an aperitif but thanks to its richness it can be perfectly paired with fish-based dishes.



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FRANCIACO

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